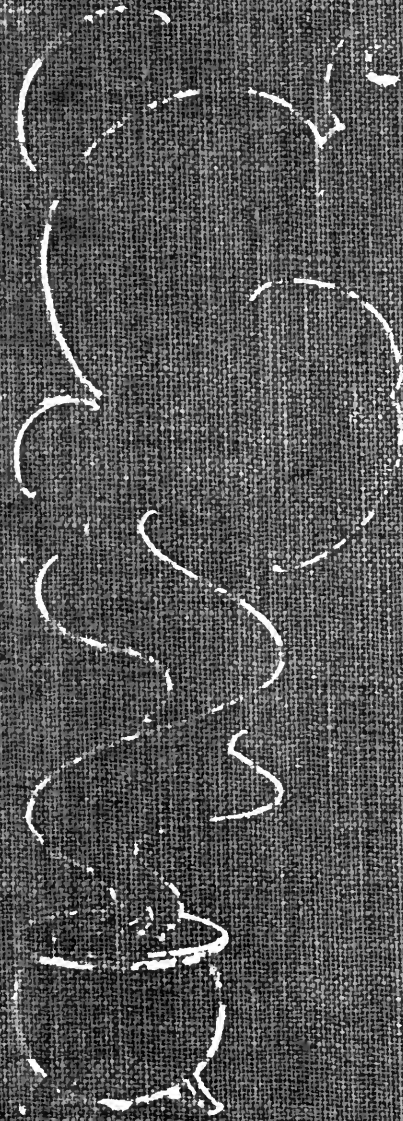


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The North End Club

LOOK BOOK



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The North End Club

COOK BOOK.

A COLLECTION OF
CHOICE AND TESTED RECIPES.

Compiled and Arranged
BY LADIES OF THE CLUB.

PUBLISHED BY
STEVENS, MALONEY & CO.,
CHICAGO, ILLINOIS,
1905.

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THE NORTH END CLUB
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FOREWORD.

With much pleasure the ladies of The North End Club present this little volume of tested recipes to the public, hoping that it may prove a true friend.

Originality is not claimed for it. Each one has chosen of the best from her store with the consciousness of sharing with another some of the joys of life.



APPETIZERS.

"Nor love thy life, nor hate, but whilst thou livest, live well."

FRUIT COCKTAIL.

Peel and cut 2 tart apples into dice, cut 2 oranges into halves and scoop out pulp. Cut canned pineapple into small pieces. Mix fruit, add juice of 1 lemon, 1 small glass sherry wine and sugar to taste. Chill thoroughly, and when ready to serve, put in cold sherbet glasses, add 3 Maraschino cherries to each glass, and 1 teaspoon Maraschino wine, with 1 teaspoon chopped ice.

Mrs. Hubbard.

GRAPE FRUIT.

Take medium size grape fruit, cut in half, take out pulp and juice. Sweeten pulp and juice to taste, put back in half shells, add 3 Maraschino cherries and tablespoonful Maraschino wine. Serve very cold.

Mrs. Fred. Cain.

SOUPS.

*"Oh, that this too too solid flesh would melt,
Thaw and resolve itself into a dew!"*

POT AU FEU.

(Hot Soup, Clear.)

Two to three quarts soup stock, 2 carrots, 1 onion, one-half head of cabbage, 1 leek and some celery. Slice vegetables quite fine and let them cook in boiling water until quite soft, then let them drip through a strainer. Put vegetables in sauce pan or kettle, pour over the necessary quantity of stock and allow to cook slowly for 1½ hours.

GREEN CORN SOUP.

Cut corn from the cob until you have at least 1 pint (or use out of corn season 1 pint canned corn). Cover it with a quart of milk, let simmer 20 minutes and add 1 fresh egg well beaten, good piece of butter and salt and pepper to taste. Serve with croutons.

MOCK TURTLE SOUP.

Boil 1 pound calf's liver and 2 pounds of veal 2 hours, skimming well, then strain. Chop the meat fine and add to it 1 small onion chopped, salt, pepper and ground cloves to taste, thickening all with browned flour. Let all boil up together. Put a slice of lemon and quarter of hard boiled egg in each dish and pour soup over when ready to serve. *Mrs. Hubbard.*

VEGETABLE SOUP.

Two carrots, 2 turnips, 3 onions, 2 heads celery, 5 or 6 potatoes, 1½ pints milk. Prepare all the vegetables and cut them up in small pieces, put in saucepan with 2 quarts of water and boil for 2 hours. Rub through a sieve, season rather highly, put back in the saucepan with the milk and ½ pint of the liquor the vegetables were cooked in. Boil 10 minutes and serve.

BAKED SOUP.

Cut beef from the neck into small pieces, also vegetables of any kind, and put all into a clean jar like a bean pot with one pint of peas and rice. Pour in four quarts of water, set in oven to bake for two hours, then strain and serve with hot noodles.

CLAM SOUP.

One can minced clams (Pioneer brand), 1 quart of milk. Add clams to hot milk and bring to a boil. Season highly with salt, pepper, a little onion juice, and serve piping hot.

Mrs. Genevieve Bookwalter.

DUCHESS SOUP.

Four cups white stock (water in which fowl or chicken is cooked), 2 slices of carrot cut in cubes, 2 slices onion, 2 blades mace, ½ cup grated mild cheese, 1-3 cup butter, ¼ cup flour, 2 cups scalded milk, 1 teaspoon salt, ⅛ teaspoon pepper. Cook vegetables 3 minutes in 1½ tablespoons butter, then add stock and mace, boil 15 minutes, strain and add milk. Thicken with remaining butter and flour cooked together. Add salt and pepper, stir in cheese and serve as soon as cheese is melted.

Mrs. L. G. Stiles.

ST. GERMAIN SOUP.

Three cups white stock, 1 can Marrowfat peas, 1 cup cold water, $\frac{1}{2}$ onion, bit of bay leaf, sprig of parsley, blade of mace, 2 teaspoons sugar, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 2 tablespoons butter, 2 tablespoons cornstarch, 1 cup milk. Drain and rinse peas, reserving 1-3 cup; put remainder in cold water with seasonings and simmer $\frac{1}{2}$ hour; rub through sieve and add stock. Thicken with butter and cornstarch cooked together. Boil 5 minutes. Add milk and rest of the peas.

Mrs. L. G. Stiles.

INSTANTANEOUS SOUP.

One quart can of tomatoes, 1 quart can of corn, 1 quart of milk, 1 tablespoon of butter, salt. Cook tomatoes and corn together about 10 minutes, add the milk, butter and salt, and allow to simmer 10 minutes, then strain through a sieve.

Mrs. N. B. Lewis.

WHITE SOUP.

Four onions, 4 potatoes, boil, mash and pass through a colander, add 1 beaten egg, 1 quart of hot milk, a little salt and butter.

Minnie Smith.

TOMATO SOUP.

Brown 2 tablespoons of flour in 2 of butter. Add 1 can of tomatoes cooked and strained, 1 quart of milk. Season highly with salt, pepper and a little celery powder.

Mrs. Genevieve Bookwalter.

TOMATO BISQUE.

Melt two tablespoons of butter in a saucepan, add $1\frac{1}{2}$ tablespoons of flour and rub together until smooth, add gradually 1 quart milk and cook until thickened. Cook 1 can tomatoes, $\frac{1}{2}$ cup water, slice of onion, salt and sugar to taste, about 5 minutes. When ready to serve strain into cooked milk.

Mrs. Elizabeth D. Pease.

TOMATO BISQUE.

One can tomatoes; boil with 1 cup of water; strain; then heat in a double boiler 1 pint of new milk; put in a piece of

butter size of an egg. Season with salt and pepper. Take two tablespoons cornstarch, dissolve in a little cold milk. Stir into the boiling milk. Take a small pinch of soda dissolved with boiling water, stir into the tomatoes; then put the boiling milk in. Serve immediately. Put a spoonful of whipped cream on top of the cup in which it is to be served.

BUTTERMILK SOUP.

Two quarts of buttermilk, 4 tablespoons of rice flour, $\frac{1}{2}$ package seeded raisins, 1 egg, 2 tablespoons of sugar. Put milk on to boil and stir in the raisins while cold, then before boiling place flour in milk and continue to stir until it boils. Beat the egg and sugar until creamed. Place soup on back of stove and stir in egg and sugar just before serving.

Mrs. C. Anderson.

NOODLES FOR SOUP.

To one beaten egg add a little salt and as much flour as it will absorb. Roll out very thin on a well floured board, then sprinkle with flour and roll up. With a sharp knife cut into thin strips and shake them out to dry. Add to soup and boil about 20 minutes.

SAGO SOUP.

Two quarts of milk, 2 tablespoons of butter, salt and pepper to taste, $\frac{1}{2}$ cup of sago. Place all the ingredients in a double boiler and boil $1\frac{1}{2}$ hours.

CHICKEN SOUP WITH EGGS.

Place the yolks of 6 eggs in the soup tureen, add $\frac{1}{2}$ cup of water and beat thoroughly. Cook 3 quarts of rich chicken stock with $\frac{1}{2}$ cup of rice. Pour over the eggs, beating all the time, and serve immediately.

Emma C. Portman.

CREAM OF CHICKEN WITH ASPARAGUS.

Cook two cans of asparagus tips in their own liquor, with about 1 pint of water added, for about 5 minutes, then drain liquor off and cut the tips off in 1-inch lengths and set aside. Replace asparagus in the liquor and cook 20 minutes, then strain through a sieve and add $\frac{1}{2}$ teaspoon of baking soda dissolved

in hot water. Add 2 quarts of rich chicken broth, let boil together and add 2 quarts of boiling hot milk. Thicken with 4 tablespoons of butter and 8 tablespoons of flour. Season with salt and pepper, and add whipped cream. This is particularly good for serving at afternoon affairs in bouillon cups with a teaspoon of whipped cream added to each cup.

CREAM OF CHICKEN WITH OYSTERS.

To the above receipt the addition of oysters gives quite a different taste. Boil 1 quart of oysters in 1 quart of rich milk, add 1 tablespoon of butter, strain and add to the above. Served in bouillon cups, this is enough for 30 cups.

CREAM OF SPINACH SOUP.—No. 1.

Pick, wash and boil enough spinach to measure a pint, when cooked, chopped and pounded into a soft paste. Put it into a stewpan with 4 ounces of butter, a little grated nutmeg, a teaspoon of salt. Cook and stir it about 10 minutes. Add to this two quarts of strong stock; let boil up, then rub it through a strainer. Set it over the fire again, and when on the point of boiling, mix with it a tablespoon of butter and a teaspoon of granulated sugar. When ready to serve whip up a half pint of triple cream and place on top in tureen.

Emma C. Portman.

CREAM OF SPINACH SOUP.—No. 2.

Cook $\frac{1}{4}$ peck of spinach in salted water for 20 minutes, then rub through a fine strainer. Boil 2 quarts of milk, and thicken with 2 tablespoons of butter and 2 tablespoons of flour, rubbed together, season with pepper and salt. Add the spinach and let it boil up, and just before serving add $\frac{1}{2}$ pint of whipped cream.

GRAPE SOUP.

(For Hot Weather.)

Stem, wash and cook enough Concord grapes to secure 1 quart of rich grape juice. Add 2 cups of sugar, 2 cups of seedless raisins (which have been soaked in water for 2 hours) and 4 sticks of cinnamon. Let boil for half an hour, remove the sticks of cinnamon and thicken with 4 tablespoons of flour. Grape jelly can also be used in place of the grape juice. To be served hot or very cold.

Emma C. Portman.

DRIED FRUIT SOUP.

(Wholesome for Children and Invalids.)

Three quarts of water, 1 cup of dried currants, 1 cup of seedless raisins, 1 cup of prunes, 1 cup apples (dried or fresh), 1 small cup of sago, 3 or 4 sticks of cinnamon, 1 tablespoon New Orleans molasses. Thoroughly wash and partly dry the fruit. Put all the ingredients together in a double boiler and boil very slowly for three hours. Serve hot or cold.

CROUTONS FOR SOUP.

Cut bread into slices 1 inch thick, remove the crust, butter the bread and cut into cubes $\frac{1}{2}$ inch square; brown in oven.

BREAD.

*"Here is bread which strengthens men's hearts,
And therefore is called The Staff of Life."*

MILK BREAD.

One pint milk scalded and cooled. One tablespoon butter, melted in the hot milk, 1 tablespoon sugar, 1 teaspoon salt, 1 small cake yeast, 6 or 7 cups of flour. Measure the milk after scalding and put into mixing bowl; add the butter, sugar and salt. When cool, add the yeast, stir in the flour, adding it gradually after 5 cups are in, that it may not be too stiff. Use just enough to knead it. Knead till smooth and elastic. Cover, let it rise till light. Cut it down, divide into parts and shape into loaves. Let it rise again in the pans. Bake forty or fifty minutes.

Lillie I. Lewis.

WHITE BREAD.

One pint of scalded milk, cooled, 1 tablespoon of sugar, 1 tablespoon of salt, flour enough to make batter, beat thoroughly, add 1 cake of compressed yeast dissolved in a little water, 1 tablespoon of lard. Set in warm place to rise until light, then add more flour and knead. Set away to rise one hour, then knead into loaves, let rise and bake one hour.

Elinor Erickson.

BROWN BREAD.

Two cups sour cream, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 cup wheat flour, 2 cups graham flour, 2 even teaspoons soda, 1 teaspoon salt, handful of raisins. Put into pan, let raise one hour, then bake.

Mrs. G. W. Powell.

STEAMED BROWN BREAD.

Three-quarters cup white flour, $1\frac{1}{2}$ cups graham flour, $1\frac{1}{2}$ cups cornmeal, $\frac{3}{4}$ cup molasses, 1 tablespoon sugar, if liked very sweet, $\frac{1}{2}$ teaspoon salt, 2 large cups sour milk, 1 level teaspoon baking soda. You may add $\frac{1}{2}$ cup seeded raisins if you choose. Pour into molds and steam from 3 to 4 hours.

Mrs. Wm. Colly.

CORN BREAD.

Two tablespoons sugar, 1 tablespoon butter, 2 eggs, stir together and add 1 cup milk, $\frac{3}{4}$ cup corn meal, 3 teaspoons baking powder and white flour to make quite stiff. Bake.

Mrs. G. W. Powell.

SOFT CORN BREAD.

(Southern Style.)

Two cups of hot grits. Cook until half done. One and one-half tablespoonfuls of butter, 3 eggs, $1\frac{1}{2}$ pints of milk, 1 cup of white corn meal, 1 teaspoonful of salt, 1 teaspoonful of baking powder, $\frac{1}{2}$ cup of grits before cooking, will make this amount, baked three-quarters of an hour.

Miss Jennie A. Drake.

BAKING POWDER BISCUIT.

Two cups of flour, 1 teaspoon of salt, 2 teaspoons baking powder, $\frac{3}{4}$ cup of lard and butter, add enough milk to hold together, handle as little as possible. Bake in very hot oven.

Nellie F. Caine.

GRAHAM BREAD.

(Two Loaves.)

Four cups of sour buttermilk, 1 heaping teaspoon of soda, $\frac{1}{2}$ cup of New Orleans molasses, pinch of salt, 2 tablespoons of lard, 1 cup of white flour. Enough graham flour to make a stiff batter. Bake fifty minutes.

Mrs. Genevieve Bookwalter.

BOSTON STEAMED BROWN BREAD.

One pint sour milk, 2 cups of flour (or 1 cup of flour and 1 cup of graham), 1 cup corn meal, 1 cup molasses, 1 teaspoon soda, salt. Steam in buttered mold three hours, or in the pound baking powder cans. *Mrs. Seymour Jones.*

INDIAN BREAD.

Three cups of sour milk, 2 cups of Indian meal, 1 cup of graham flour, $\frac{1}{2}$ cup of molasses, 1 tablespoon soda. Steam three hours. *Mrs. Emma Bissell.*

BROWN BREAD.

Two cups yellow corn meal, $1\frac{1}{2}$ cups rye meal, 1 cup graham flour, 1 cup of molasses, 1 pint sour milk, 1 teaspoon soda and salt each. Stir thoroughly, steam five hours and bake one hour in a moderately warm oven. *Mrs. Arthur N. Coble.*

BLUEBERRY MUFFINS.

One egg, 1 pint flour, $\frac{1}{2}$ tablespoon melted butter, $\frac{1}{2}$ cup sugar, milk enough to make cake batter, heaping teaspoon baking powder, 1 pint blueberries dredged with flour, bake in muffin pan. *Mrs. Geo. E. Watson.*

JOHNNY CAKE.

One cup white flour, 2 cups cornmeal, piece of lard size of walnut. Teaspoon salt, 2 teaspoons baking powder, 2 teaspoons sugar, $\frac{1}{2}$ cup milk. *Mrs. J. West.*

WAFFLES.

One pint milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 3 eggs, 1 tablespoon butter. *Mrs. Wall.*

WAFFLES.

One pint flour, 1 pint milk, 1 teaspoon salt, 1 tablespoon melted butter, 1 teaspoon baking powder, 3 eggs, the whites beaten to a froth. Sift the salt and baking powder with the flour, add the milk, melted butter and yolks of eggs. Beat hard for several minutes, then add the whites of eggs. Bake in hot greased waffle iron. *Mrs. L. P. Hurter.*

WAFFLES.

One pint of flour, 1 teaspoon of baking powder, one teaspoon salt sifted together six times. Make a well in middle of flour into which pour 1 pint of milk, the beaten yolks of 2 eggs, a tablespoonful of melted shortening; mix well, and add the stiffened whites of two eggs. Bake on a hot waffle iron.

HONEY MUFFINS.

Sift together three cupfuls of flour, three teaspoonfuls of baking powder, and half a teaspoonful of salt. Work in three rounding tablespoonfuls of butter, add 3 beaten eggs, 1 cup of milk and 1 teacup of strained honey. Bake in muffin or in gem pans in a hot oven.

Mrs. Nelson A. Pennoyer.

TRIFLES.

(A Fine Dish for Early Tea.)

Beat 2 or 3 eggs a few minutes, add a little salt and enough flour to make a stiff paste, teaspoon of butter, nutmeg or cinnamon and essence of vanilla, also roll very thin, cut in star shape with tin cutter, fry in boiling hot lard. Sprinkle sugar over them and eat warm.

QUEEN FRITTERS.

Put $\frac{1}{2}$ pint of water and 2 ounces butter in saucepan to boil. Put in 4 ounces of flour when boiling. Stir rapidly until it forms a ball. Take from fire, beat hard and let cool. Then add 1 egg not beaten. Beat until thoroughly amalgamated; then add another egg and beat again and so on until you have added 4 eggs. Now give the whole a thorough beating. Have ready a kettle of hot fat. Drop a spoonful in and fry a delicate brown. I use cottolene. It is much better than lard. Serve with a wine sauce.

Miss Drake.

SWEDISH TIMBALES.

One-half pint flour, 1 gill of milk, generous measure, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon sugar, 1 tablespoon salad oil. Beat eggs until light. Add milk to them. Pour this mixture on the flour and beat to a smooth batter. Add other ingredients and beat two minutes. Put the timbale iron in kettle of hot fat for about two minutes. Fill a cup two-thirds full with the

batter. When iron is quite hot put into batter, let remain until it clings to sides of iron. Then immerse in hot fat and cook until a delicate brown. If the iron is not hot enough the batter will drop off the iron. Let the batter come within one-half inch of top of iron. Fry in cottolene.

Miss Jennie A. Drake.

STALE BREAD GRIDDLE CAKES.

Soak 2 cups of stale breadcrumbs for one hour in a quart of milk which must be boiling hot. Pour this over the bread crumbs. Separate the yolks and whites of 2 eggs and beat till light. Into the soaked bread crumbs, add first the beaten yolks, then 3 ounces of flour, a tablespoon melted butter, a small teaspoon of salt. Beat these well; then stir in lightly 2 teaspoons of baking powder and the beaten whites. Grease the griddle and bake quickly in small thin cakes until a golden brown.

SWEDISH PANCAKES.

Three eggs well beaten, 1 heaping teaspoon of sugar, pinch of salt, 1 quart of milk. Use enough flour to thicken—say about 1 pint—beat to a thin batter. It is best to test the batter on the griddle since it is hard to give just the amount of flour to be used.

Mrs. Charles Anderson, Oak Park.

ROYAL FRITTERS.

One scant pint of sifted flour, $\frac{1}{2}$ pint of water, 1 gill of butter, $\frac{1}{2}$ gill of sugar, 1 orange, grated rind and juice, 5 eggs. Put water, butter, orange juice on fire in large saucepan. Heat mixture slowly to boiling point. When it boils add sugar, then flour all at once. Beating all well until the paste leaves the sides of kettle, which will be about three minutes. Turn into a bowl and set away to cool. Then beat the eggs in one at a time. Beat hard for 20 minutes. Drop a spoonful into hot cottolene and fry delicate brown. Serve with any kind of sauce.

Miss Jennie A. Drake.

CHRISTINE'S MUFFINS.

One tablespoon of butter, 2 tablespoons sugar, 2 eggs, beaten separately, add 1 cup milk, 3 teaspoons baking powder, flour to make stiff batter. Bake twenty minutes in a quick oven.

Mrs. Lewis.

POPOVERS.

Three eggs, 1 teaspoon butter melted, 2 cups milk, 1 teaspoon salt, 2 cups flour. Beat the eggs separately and add to the milk; put in salt and butter. Add flour little by little to prevent it being lumpy. Strain through a sieve. Fill well greased gem pans half full and bake in quick oven twenty-five minutes.

Mrs. Henrietta Daniels.

GRAHAM MUFFINS.

One cup of sour milk, 1 tablespoon of sugar or molasses, 1 egg, 1 scant teaspoon of soda, $\frac{1}{2}$ of salt, enough graham flour to make a stiff batter. Bake twenty minutes.

CORN-MEAL POPOVERS.

One pint sweet milk scalded, stir into the hot milk a cupful of corn-meal, a piece of butter half the size of an egg, a little salt, 3 eggs well beaten, and stirred in the last thing. No soda.

SODA BISCUIT.

One and one-half quarts of flour, 1 pint sour milk, 1 level teaspoon of soda, well dissolved in milk, 1 heaping tablespoon of lard, scant teaspoon of salt.

Mrs. Mary F. Pease, Springfield, Ill.

ARROWROOT BISCUIT.

Sift together 2 cups of arrowroot and 1 cup of flour. Rub two-thirds of a cupful of butter into the flour and stir in gradually a little very rich milk, sufficient to make a stiff dough. Roll out into a thick sheet, beat with rolling-pin, fold, roll out, and beat again, and repeat the rolling and beating for five minutes. Roll out the last time about an inch thick, cut with a round cutter, brush with egg, sprinkle with sugar and bake in a moderate oven with a stronger bottom heat.

RECIPE FOR GRAHAM GEMS.

One cup of sweet milk, 1 cup of water, cold. Make a batter a little stiffer than griddle cakes. Put in hot buttered gem pans and bake in quick oven.

OATMEAL CRACKERS.

Two cupfuls of raw oatmeal, 1 cupful of flour, $\frac{1}{2}$ cupful of lard, $\frac{1}{2}$ cupful of sugar, 1 tablespoon baking powder, 1 teaspoon of salt. Mix together the oatmeal, flour, salt, sugar, and baking powder; melt the lard and pour a beaten egg into it. Then add this to the dry ingredients, using cold water enough to make the whole into a stiff paste. Roll the paste to about the thickness of a dollar and cut into small cakes, and bake in a moderate oven.

A. B.

NEW ORLEANS ROLLS.

One pint boiling whey poured over $\frac{1}{2}$ tablespoonful of flour, let it cool, add $\frac{1}{2}$ cake compressed yeast, make a stiff batter, set it to rise, add after it rises 2 eggs well beaten, 4 tablespoons lard (melted), 1 teaspoon sugar, a little salt, knead, let rise again. When light make into small rolls, lay them 1 inch apart. Stand two hours before baking, have a hot oven and they will bake in ten or fifteen minutes and will be as light as feathers.

Mrs. N. B. Lewis.

GRIDDLE CAKES.

One quart sour milk, $\frac{1}{2}$ teaspoon salt, enough flour to make a stiff batter, yolks of 3 eggs well beaten, 1 teaspoon soda, whites of eggs beaten to a stiff froth.

Mrs. C. S. Burdsal.

JOHNNY CAKE.

Two tablespoonfuls sugar, 1 of butter, yolks of 2 eggs, $\frac{3}{4}$ of a cup of milk (sweet), one cup of white flour, 1 cup of Indian meal, 3 teaspoonfuls baking powder, whites of 2 eggs. Beat whites very light.

DIXIE BISCUIT.

Three pints of flour, 2 eggs, 2 tablespoons lard, 1 cup milk, yeast. Mix at 11 o'clock A. M. Roll, cut at 4 o'clock and cut with two sizes of cutters, putting the smaller one on top. Let rise until time to get dinner and bake twenty minutes.

Mrs. Ben. Williams.

SANDWICHES.

"Now, good digestion wait on appetite."

NOVEL SANDWICHES.

Spread thin slices of buttered bread with the following: Calve's liver boiled, chopped and run through meat chopper, seasoned well with salt and pepper, and mixed with mayonaise dressing.

Mrs. A. B. Prindle, Batavia.

JELLY SANDWICHES.

(From Dainty Things for Luncheon.)

Cut fresh bread, while yet warm, in as thin slices as possible. Butter them evenly, spread over lemon jelly and sprinkle with fresh grated cocoanut. Roll each slice separately and tie with baby ribbon.

CHOCOLATE SANDWICHES.

Slightly butter thin slices of white bread, trim off the crusts and cut into the desired shape. Grate the bitter chocolate and sweeten it to taste with granulated sugar. Melt a small piece of butter and add the chocolate to it. Take from the fire and cool. Moisten with a little cream if the filling is too thick to spread between the slices of bread. This is one of the sweet sandwiches appreciated with a cup of tea.

JELLY SANDWICHES.

Three tablespoons crabapple jelly and 3 tablespoons cottage cheese. The cottage cheese must be rich and smooth. If too stiff, stir in a little cream. Butter white bread, spread half the slices with the jelly, and the remainder with the cheese, then put the two kinds together.

NUT GINGER SANDWICHES.

(From Dainty things for Luncheon.)

Take 3 long thin slices of bread buttered. Between the first and second place a layer of chopped preserved ginger mixed with cream and between the second and third slices place a layer of chopped English walnuts, then tie up each sandwich with baby ribbon.

BROWN BREAD TRIFLES.

One-quarter of a teaspoonful of mustard, blended with 2 tablespoonfuls of lemon juice, and the same of melted butter. Dip sprigs of cress in this mixture and lay between thin, round slices of buttered Boston brown bread.

CHEESE SANDWICHES.

One hard boiled egg, $\frac{1}{4}$ lb. grated cheese, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon sugar, 1 tablespoon melted butter, 1 tablespoon vinegar. Mash the yolk of the egg in a bowl, add butter and mix until smooth, add salt, sugar, pepper, mustard and cheese, mixing well, then add the vinegar, which will make it of a proper thickness. Spread slices of buttered white bread with this mixture.

TOASTED SANDWICHES.

Cut from a rich cheese some slices about half an inch thick, and place them between slices of brown bread and butter, like sandwiches. Place them on a plate in the oven, and when the bread is toasted serve on a napkin, very hot and very quickly.

CAVIAR SANDWICHES.

Two tablespoons caviar, 1 tablespoon salad dressing, $\frac{1}{2}$ teaspoon chopped onions. Mix all with juice of half a lemon and spread between slices of white or rye bread.

CELERY SANDWICHES.

Chop fine three stalks of celery and add enough salad dressing to make a thick paste and spread between slices of bread. Watercress can be used in the same way for sandwiches.

BANANA SANDWICHES.

No. 1.—Slice the bananas thin and evenly. Sprinkle with one tablespoon lemon juice. Add a little honey to white cream cheese and spread on the bread instead of butter, then place a layer of bananas between the slices.

No. 2.—Slice the banana thin and place between slices of buttered bread, with a layer of salad dressing to which has been added whipped cream and a few chopped almonds.

GINGER SANDWICHES.

Preserved ginger chopped fine and mixed with whipped cream and put between layers of buttered bread.

ORANGE SANDWICHES.

Orange marmalade chopped fine and mixed with whipped cream and put between layers of buttered bread.

CURRENT SANDWICHES.

Spiced currants (preserved) mixed with cream cheese with enough sweet cream added to make a paste, spread between layers of buttered bread.

MAPLE SUGAR SANDWICHES.

Cut and butter slices of white bread, scrape maple sugar and spread thickly on the bread. Cut with a maple leaf cutter and serve with hot coffee.

GUAVA AND CHEESE SANDWICHES.

Butter twelve slices of bread, spread six of them with guava jelly and the other six with cream cheese. Put a guava and a cream cheese together.

CREAM CHICKEN SANDWICHES.

Take $\frac{1}{2}$ cup of finely chopped chicken and pound it fine. Dissolve a teaspoon of gelatin in 2 tablespoons cold water. Whip $\frac{1}{2}$ pint cream. Add the liquid gelatin to the chicken, season with salt, stir until it begins to thicken, add the whipped cream and when it gets very cold spread on slices of buttered bread.

LOBSTER SANDWICHES.

One cup of chopped lobster meat mixed with two tablespoons of mayonnaise. Put this between buttered slices with a lettuce leaf on each side.

OLIVE SANDWICHES.

Spread thin slices of bread with olives chopped and mixed with salad dressing.

CUCUMBER SANDWICHES.

Slice the cucumbers thin and let stand in cold salt water for half an hour, then drain. Dip slices in salad dressing, or vinegar, and put between slices of buttered bread.

NUT AND CHEESE SANDWICHES.

One half cup of walnuts chopped fine and mixed with enough cream cheese and sweet cream to form a paste, then spread on the bread.

NUT SANDWICHES.

Mix half cup of chopped nuts with 1 tablespoon of mayonnaise and spread on bread and butter, whipped cream may be used instead of the mayonnaise.

CABBAGE SANDWICHES.

Shredded cabbage mixed with whipped cream and chopped nuts, placed between slices of buttered bread. Salt the cabbage.

EGG SANDWICHES.

No. 1.—Chop hard boiled eggs fine, with a cucumber pickle, pepper, salt and a little mustard. Rub smooth with a silver spoon and put between slices of buttered bread.

No. 2.—Cut hard boiled eggs in thin slices, lay between buttered bread with mayonnaise dressing.

CLUB SANDWICHES.

Lay between thin slices of buttered toast, a slice of cooked bacon, then a slice of cold chicken, and lastly a lettuce leaf with mayonnaise dressing. Serve hot.

BAR-LE-DUC SANDWICHES.

Mix cream cheese with enough sweet cream to soften, then add Bar le Duc enough to make a paste, or to flavor the cheese, then spread between slices of thin bread not buttered.

SHRIMP SANDWICHES.

Chop 1 cup of shrimp meat fine, mix with mayonnaise dressing and put between slices of buttered bread with two lettuce leaves.

LETTUCE SANDWICHES.

Take shredded leaf lettuce and mix with mayonnaise or French dressing and put between buttered bread.

RUSSIAN SANDWICHES.

Spread a layer of Neuchatel cheese on slices of buttered bread, then a layer of chopped olives mixed with mayonnaise dressing, and cover this with another slice of buttered bread. Cut in fancy shapes.

BOSTON SANDWICHES.

Spread slices of Boston brown bread with cream or Neuchatel cheese, then add a layer of chopped stuffed olives mixed with salad dressing, then another layer of the bread. A lettuce leaf in each sandwich is a great addition.

Mrs. John Vance Cheney.

CHEESE SANDWICHES.

One hard boiled egg, 1 teaspoon made mustard, 1 tablespoon vinegar, $\frac{1}{4}$ lb. American cheese, 1 tablespoon melted butter, 1 saltspoon salt, 2 drops Tobasco sauce. Cut the cheese into small pieces, add the other things gradually, beating all the time until you have a creamy paste. Then spread on thin slices of bread.

TOI'S CHEESE SANDWICHES.

One bottle stuffed olives, (35c. size), $\frac{1}{4}$ lb. pecan nuts, 2 doz. sweet pickles. Chop each ingredient fine, then mix with mayonnaise dressing into a smooth paste. This quantity is enough for three loave of baker's bread. They are delicious.

Lucia C. Beebe.

A GOOD FILLING FOR SANDWICHES.

One block of cream cheese, 4 tablespoons sweet cream, the juice of 3 lemons, work the cream into the cheese and then add the lemon juice and work all until it can be spread easily. Cut the bread about one-half an inch thick, spread three slices, place one on top of the other, then cut down like cake.

Cecelia Donovan.

LEMON TOAST.

Two large or 3 small eggs, 1 large cup of milk, $\frac{1}{2}$ cup granulated sugar, 2 tablespoons powdered sugar, 1 small lemon, 1 cup boiling water, 5 or 6 slices of baker's bread. Beat yolks of eggs, add milk and soak bread in this mixture. Fry in butter to a delicate brown. Beat whites stiff with 2 tablespoons of powdered sugar, add a small pinch of baking powder to prevent merangue from falling and heap irregularly on toast. Place in the oven or under broiler of gas stove to brown slightly. Make a syrup of boiling water, lemon juice and granulated sugar and pour carefully around toast. Garnish with spoonfuls of bright jelly—crab apple or quince.

Mrs. N. E. Johnson.

FRENCH TOAST.

Beat one egg and put in a pinch of salt, add 1 cup milk, and flour enough to make a thin batter. Have bread cut in slices and cut slices in half. Dip bread in this batter and fry in kettle of lard. Lard must be smoking in the centre. Brown nicely, turning slices in the lard and serve hot.

Ida S. Downs.

VEGETABLES.

"Oh muckle is the powerful grace that lies in herbs."

SWEET POTATOES AND NUTS. .

Mix 2 cups of chopped, hot sweet potatoes and 1 cup of chopped nut meats, stir in half a cup of melted butter and a beaten egg, season with half teaspoon of salt, press into a square mold and when cold cut into slices, dip in egg and bread crumbs and fry.

SARATOGA CHIPS.

Peel and slice the potatoes very thin. Let lay in very cold water to which has been added a piece of alum the size of a pea. (This size to a quart of water.) Let stand in the water for three or four hours. Heat 3 lbs. of lard in large kettle, drain

and dry a large handful of the potatoes at a time, put into the lard until golden brown. Take out with a wire spoon, put on newspaper to drain off the lard, and when cold sprinkle with salt.

FRIED TOMATOES.

Cut medium sized ripe tomatoes in halves. Melt 3 tablespoons of butter in a pan and when quite hot, put the tomatoes in with the cut side down. Cover and cook for about ten minutes. Turn them over, season with salt and pepper (add sugar if liked) and cook until tender. Remove to a platter, add 2 tablespoons of flour to the gravy, when well mixed, add 1 pint of milk. When well blended, pour over tomatoes, and serve.

Mrs. Cloyes.

STUFFED CELERY.

Choose rather large yet tender stalks of celery and scrape them clean as for ordinary uses. The "stuffing" is made of grated cheese to which has been added a half teaspoon of lemon juice for each teaspoon of cheese, add a dash of paprika to the mixture and then fill it in the hollow space which is left when two stalks of celery are placed together, leave the freshest and crispest leaves at the top of the stalks and tie with ribbon.

POTATO SOUFFLÉ.

Boil 4 good sized mealy potatoes, put through a sieve, scald $\frac{1}{2}$ teacup sweet milk and tablespoon butter. Season the potato with salt and pepper, and add the milk and butter, beating until it is creamy. Add one at a time, the yolks of 4 eggs, beating thoroughly. Put a pinch of salt in the whites of the eggs and beat to a stiff froth. Have a well buttered baking dish ready. Add the whites of the eggs to the other mixture at the last moment before putting in the oven. Bake twenty minutes in a quick oven, serve at once in the dish in which it was baked. This should be served with meats that have gravies.

SWEET POTATO CROQUETTES.

Boil 6 medium sized potatoes. Remove the skins, mash fine, add 1 large tablespoon of butter, salt and pepper. Form into croquettes, dip in egg and then in cracker crumbs and fry in hot lard.

FRIED POTATO BALLS.

Mix a tablespoon of melted butter with 2 cups cold mashed potatoes, beat until light, add beaten yolk of an egg, season with salt and paprika. Last add beaten white of egg. Dip hands in flour, form mixture into balls, roll balls in flour and fry in hot lard. Serve hot on dish garnished with parsley.

POTATO PUFF.

Place 2 cups mashed potatoes into a sauce pan, add the yolks of 2 eggs, 3 tablespoons cream, 1 tablespoon butter 1 teaspoon salt, stir constantly over the fire until potatoes are light and hot. Remove from stove, add beaten whites of 2 eggs. Put into a buttered baking dish and bake in oven until a nice brown.

LYONNAISE POTATOES.

Cut cold boiled potatoes in cubes to make one quart, add a teaspoonful of salt, and one-third teaspoonful of pepper. Put 3 tablespoonfuls butter into a frying pan, add 1 tablespoonful mixed onion and 1 of minced parsley, cook 3 minutes, stirring constantly, add the potatoes and stir with a fork very carefully until brown.

BAKED CORN.

Cut kernels off twelve ears of tender uncooked corn, add yolks and whites beaten separately of 4 eggs, 1 teaspoon of sugar, same of flour, mixed with a tablespoonful of butter, salt and pepper and 1 pint of milk. Bake about three-quarters of an hour.

BAKED POTATO BALLS.

Prepare mashed potatoes, beat until very light, adding cream, butter and salt to taste; then press into tea cups to mold them. Dip each into beaten egg, place in a shallow buttered pan and bake in oven to a golden brown.

SCALLOPED OYSTER PLANT.

Boil the oyster plant until perfectly tender, then take out of water and rub through a colander. Add butter, pepper and salt and milk, mix well. Put in a baking dish and cover the top with bread crumbs and small bits of butter, set in the oven and bake a delicate brown.

Mrs. Lewis.

TURNIPS IN WHITE SAUCE.

Wash and cut turnips into half or three-quarter slices ; pare and cut each slice into strips and then into cubes. Boil in boiling salted water until tender. Drain and pour white sauce over them.

Mrs. N. B. Lewis.

GREEN TOMATOES FRIED.

Take medium sized green tomatoes and slice rather thin, fry a delicate brown in plenty of butter. When cooked remove to a hot dish and into the hot butter left in the pan put 1 cup thick cream, thicken with 1 dessert spoon flour. Season with salt and white pepper and pour over tomatoes.

Mrs. E. H. Reed.

CAULIFLOWER AU GRATIN.

Put cooked cauliflower broken in pieces (or whole) in pan or dish in which you intend to serve. Pour cream sauce over it, sprinkle a little grated cheese over that and baste with butter, bake in oven to brown and serve.

EGG PLANT FRIED.

Peel and slice an egg plant, roll in flour, dip in beaten eggs, seasoned with salt and pepper, roll afterwards in cracker crumbs and fry brown in hot butter. Serve at once.

BAKED RICE WITH TOMATOES.

Boil one cup of rice till tender, when done mix with a can of tomatoes. Add a little onion chopped very fine and a small piece of butter, season with pepper and salt. Put in a well-buttered dish lined with bread crumbs and bake a golden brown.

ESCALLOPED POTATOES.

Cut one quart cold boiled potatoes in very thin slices, season with salt and pepper. Butter a dish, cover the bottom with a layer of cream sauce and a layer of potatoes and sprinkle with chopped parsley. Next spread a layer of sauce and of potatoes until the dish is filled. Have the cream sauce for the last layer and over this sprinkle bread crumbs mixed with little bits of butter. Bake twenty minutes.

Mrs. C. H. Betts.

PARSNIP CROQUETTES.

Six large parsnips, 2 eggs, a little flour and salt. Par boil the parsnips and let them get thoroughly cold. Peel and grate them. Beat the eggs until very light, mix thoroughly with the grated parsnips adding sufficient flour to bind the mixture together. Flour the hands well, form the mixture into balls. Have lard hot to nearly cover the balls. Fry quickly to a good brown on both sides. Serve very hot.

TOMATOES WITH MACARONI.

Put a layer of tomatoes fresh or canned in a buttered baking dish, season with salt, pepper and bits of butter. Cover with a layer of coked macaroni, and repeat till the dish is as full as desired. Moisten cracker crumbs with melted butter. Spread over the top, sprinkle grated cheese over all and bake until brown.

RIPE TOMATOES FRIED.

Cut in halves nice ripe tomatoes, place them in a baking dish skin side down. Place small pieces of butter over the tomatoes, dust with salt and pepper, stand in the oven ten minutes; then place over the fire and fry slowly in butter. Do not turn, but when done, lift with cake turner and place on a hot platter. Add to the butter left in pan a tablespoon of flour, mix until smooth. Add a cup of cream, stir continually till smooth, season with salt and pepper. Pour over tomatoes and serve.

BAKED BELL PEPPERS.

One doz. green bell peppers, 1qt. chopped schrimps, 1 tea-cup grated bread, 1 teaspoon mixed mustard, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{8}$ teaspoon celery seed, a slight grating of nutmeg, 1 egg, $\frac{1}{4}$ teaspoon salt. Cut the stem end of the pepper, remove the seeds and rind, and let the peppers stand in salted water for half an hour. Two tablespoons of butter, beaten to a cream, add the seasoning, then the beaten egg, then the bread crumbs, then the scrimps (or any fish like lobster or salmon) stuff the pepper pods, and bake twenty minutes in hot oven. This same preparation made into croquettes and cooked in lard is nice without the peppers.

Mrs. N. W. Hamilton.

MOTHER'S SUCCOTASH.

Six fine ears of corn, cut the corn from the cob. Put the cobs into three quarts of water and let them boil slowly for twenty minutes, remove the cobs and put into the water the cut corn. One pint green lima beans, $\frac{1}{4}$ lb. salt pork cut into pieces. Add to this salt, pepper and 1 tablespoon sugar. Let this simmer one hour or till the water has evaporated so that the mixture is the consistency you like. The southerners like it thin and serve it like a soup. Most people let it cook down and serve as a vegetable, just before serving the addition of a little cream is an improvement.

Lucia C. Beebe.

OYSTER PLANT.

(Mock Fried Oysters.)

Take 2 bunches of oyster plant, scrape and cut into small pieces, boil in salted water till tender, drain and mash, when cold squeeze through a potato ricer. Beat the strained vegetable with a fork till light, season with salt and pepper, add 2 well beaten eggs, 2 tablespoons of cream, 2 tablespoons of melted butter, 3 tablespoons flour, into which $\frac{1}{2}$ teaspoon of baking powder has been mixed. Heat your griddle as for pan cakes and drop the mixture so as to make a cake the size of fried oyster, try or pierce with fork to see they are done in center. These are delicious with any kind of roast meats.

Lucia C. Beebe.

CAULIFLOWER CHEESE.

Boil a cauliflower and press through a sieve. Add 1 heaping tablespoon of grated Parmesan cheese, 2 of tomatoes, 1 of butter. Season well. Cover with bread crumbs and brown in the oven.

Mrs. Genevieve Bookwalter.

TOMATOES STUFFED WITH SARDINES.

Take 6 large, firm tomatoes and scoop out the inside. Let some of the juice drain off from the pulp, and mix the latter with half a cup of cracker or very fine bread crumbs, and a cup of sardines, from which all the skin and bones have been removed, a tablespoon of melted butter, a quarter of a pint of chopped olives, salt, and a little cayenne pepper. Stuff the tomatoes, cover with the piece removed, put in one pan, cover

with another, and cook half an hour in a moderately hot oven. Uncover and brown. Tomatoes stuffed with sardines and chopped olives, mixed with a very thick mayonnaise, make a very good salad. Add a little chopped celery or parsley.

TOMATO TAVASI.

(An Armenian Recipe.)

Across the top of smooth, round tomatoes make 3 incisions with a sharp knife, and into each gap put a tablespoonful of raw, lean meat of any kind that has been chopped and well seasoned. Arrange tomatoes in rows in a square baking dish so they will not fall apart in baking. Put pieces of butter on top of each tomato, add a little water. Bake one hour, and serve hot.

STUFFED ONION.

Scoop out the center of the onions, leaving a shell about half an inch thick and make a force meat using sausage as basis. To this add some of the heart of the onion, a little parsley, sweet pepper, salt bread crumbs and a little water to bind it together. After filling the onion shell lay a lump of butter on top, place in a pan with a little water and bake in a hot oven until tender.

Mrs. O. W. Chandler.

SPINACH.

Cook spinach until tender, put in a colander and drain, pour cold water over, squeeze out water, put in chopping bowl add salt, chop well. Chop one-half an onion fine and cook in 1 tablespoon melted butter; into this put spinach thin with a little beef tea, pepper and season to taste. Chop the whites and yolks of hard boiled eggs separately and use as a garnish.

Mrs. August Heuer.

STUFFED GREEN PEPPERS.

Choose large peppers, split lengthwise into halves, remove seeds, mix bread crumbs and minced ham or tender roast beef well seasoned with butter, salt and pepper, fill the peppers. Moisten them with tomato juice and bake in a hot oven until brown. Sprinkle a little chopped parsley over them just before they go to the table.

TOMATO DOLMASI.

(An Armenian Recipe.)

Take ripe tomatoes, scoop out some of the center leaving a good thick shell, fill center with some cucumber cut up fine, boiled rice mixed with chopped raw meat well seasoned. Place in dish, bake slowly for half an hour.

CUCUMBER DOLMASI.

Pare cucumbers, cut off one end, make cucumber hollow by removing seeds. Fill them half full with rice which has been mixed with chopped raw meat seasoned. Put in baking dish, putting two open ends opposite so rice will not fall out in baking; cover with water, bake slowly one hour.

CHICAGO BAKED BEANS.

In the evening pour over 1 qt. navy beans water enough to cover them and let soak for twelve hours. In the morning place them in boiling pot with water enough to cover them and 1 tablespoon of soda, simmer until you can easily see that outer covering of the bean curls up when you breathe upon a spoonful in trying. Then strain off soda water and place them in clear water and boil slowly, simmer is better, until they are tender, but not in pieces. Now take your baking dish, place in a large layer of beans, then season them with salt and a little granulated sugar. Another layer of beans with the seasoning, and so on until they are nearly out, then place in the centre 1 lb. of lean salt pork. Finish placing the layers of beans and the seasoning. Pour over the beans until they are entirely covered the liquor they boiled in last, and use it in replenishing as they dry out, but aim to have them nice and dry and whole when ready to serve. Bake in a slow oven five or six hours. If you are fond of tomatoes, they are delicious, after being stewed and seasoned to taste, to mix through the beans just before serving.

Mrs. Jessie Strond Peck, Ravenswood.

MEAT AND POTATO CROQUETTES.

Put in a stew-pan an ounce of butter, a slice of onion minced fine, when this simmers add a level tablespoon of sifted flour; stir until smooth and frothy, then add half cup of milk, salt and

pepper ; let boil, stirring it all the while—now a cup of any cold meat chopped fine and a cup of hot mashed potato, mix thoroughly and put on a plate to cool. Shape in cones or roll, dip in beaten egg and cracker crumbs, and fry a nice brown in boiling fat, drain on brown paper, serve immediately. Cold rice or hominy may be used in place of potato, a cup of cold chicken or fish minced fine in place of the meat.

Mrs. Alonzo Daniels.

CORN FRITTERS.

One dozen and a half large ears of fresh, green corn, 2 eggs, a heaping teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper and 4 teaspoons of milk. Remove the husks and silk from the corn, score each row of kernels down the center, from end to end, and scrape out the contents with the back of the knife, by holding the ear nearly upright and the blade of the knife almost flat against it ; this prevents spattering, and for the same purpose it is as well to do all the scraping on a large platter. Scrape at least twice around the cob, and be sure to remove all the milk and yellow substance, but none of the skin. Next beat the eggs thoroughly at one end of the platter, then beat them into the corn, add the salt, pepper and milk, and after all is thoroughly beaten together, fry by the spoonful on a cake griddle that is very hot and has been well greased with cooking butter. By the time the last spoonful is laid on, the first spoonful should be ready to turn. They should be a rich, light brown, and will all be of the same shape if the batter is allowed to run on the griddle from the point of the spoon. They should be served as soon as cooked—only a griddleful at a time.

STUFFED GREEN PEPPERS.

Cut the stem ends from as many peppers as there are people to be served. Remove the insides with a sharp knife, scald for five minutes and drain. Cold chopped meat of any kind, or chopped fresh beef may be used for filling. Mix 2 tablespoons meat with 1 tablespoon cracker crumbs, season with chopped fresh tomato, a little onion juice, salt and pepper to taste. Moisten with a little stock or milk. Fill the peppers, put a bit of butter on top, tie on covers, and put in pan with enough water to keep from burning. Cover for fifteen minutes, then cook fifteen minutes longer. Serve immediately.

STUFFED BAKED TOMATOES.

Take the required amount of medium sized tomatoes, fine and ripe, cut off the blossom end and remove inside with a spoon. Chop this with bread crumbs, a slice of onion, salt and pepper to taste and replace in tomato shell, place a dot of butter on each and bake for twenty minutes. Serve individually on a lettuce leaf.

Mrs. Seymour Jones.

ESCALLOPED CHESTNUTS.

Hull 1 pint of chestnuts; place in bowl and pour boiling water on them to take off skins. Boil until soft, mash fine, add lump of butter the size of an egg, one-half tablespoon celery chopped very fine, 1 hard boiled egg chopped fine, 1 beaten raw egg, saltspoon salt, dash of pepper. Mix thoroughly. Have clean and dry clam shells, butter the insides, fill them to the edges. Make a hole in the middle in which to place a large oyster. Bake until a light yellow. Serve in shell with lemon. Deep oyster shells or scallop shells will do.

Mrs. N. A. Pennoyer.

MACARONI.

Take $\frac{1}{2}$ lb. macaroni and stew in boiling salted water until soft and tender. Butter a baking dish, drain the macaroni, and put in a layer of macaroni, sprinkle with grated cheese, add more macaroni, etc., until all is used. Finish with layer of cheese, and put bits of butter on top. Pour over $\frac{1}{2}$ cup milk. Bake covered $\frac{1}{2}$ hour, then take cover off and brown.

Mrs. E. J. Henry.

MOCK OYSTERS.

Boil oyster plant roots, after scraping in salted water, until tender. Mash fine, adding a large spoonful of butter, salt and pepper to taste, add beaten yolk of an egg, flour to make stiff as for fritters. Beat thoroughly, drop by the spoonful into hot lard and fry a delicate brown. By making them moist enough to handle, shaping them like oysters and rolling them in salted cracker dust before frying the oyster delusion is well nigh complete.

POTATOES AU GRATIN.

Make a white sauce, using 1 tablespoon of butter, 1 tablespoon of flour, $\frac{1}{2}$ of a teaspoon of salt, 1 saltspoon of white pepper, and 1 cup of milk. Cut cold boiled potatoes into thick slices, or, what is better, $\frac{1}{2}$ -inch cubes. Butter a baking dish, put in it a layer of sauce, then one of the potatoes, previously lightly seasoning with salt and pepper. Continue until all are in, using about 2 cups of potato. Add 1 teaspoon of melted butter to 1 cup of dried and sifted bread crumbs; spread this over the potatoes, and place in a quick oven for twenty minutes, or until well browned. For a change a little onion juice, chopped parsley or grated cheese may be added to the sauce.

CORN BLOCKS.

A delicious dish to serve as a vegetable as you would potato. One pint of sweet milk, 6 tablespoons white corn meal, salted. Put all in a double boiler and cook one-half hour, turn in a bread pan and mould into a loaf. When cold turn out and cut into blocks 2 inches square and cook in boiling fat like French fried potatoes or doughnuts.

Mrs. H. G. Daniels.

EGGS AND CHEESE.

"There's a best way of doing everything; even if it be but to cook an egg."

OMELET.

Beat yolks of 2 eggs till light, add 2 tablespoonfuls of milk, 1 saltspoon salt and $\frac{1}{4}$ saltspoon pepper. Beat the whites of the eggs stiff. Cut and fold them lightly into the yolks. Have a smooth omelet pan. When hot put in a tablespoonful of butter, let butter run all over pan and when bubbling turn in the omelet quickly, cook carefully until slightly browned underneath. Set in oven on upper grate to dry the top. When the whole center is dry, run a knife around the edge, then under the half nearest the handle and fold over to

the right. The remnants of ham cut fine and added improve the omelet. To have a foam omelet add only half of the beaten whites to the yolks, and when nearly cooked spread the remainder over the top; let it heat through; fold over and the white will burst out round the edge like a border of foam.

BAKED OMELET.

One slice of baker's bread, 1 inch thick, remove crust; $\frac{1}{2}$ pint of milk, 6 eggs, 1 tablespoon of butter, not melted. Pepper and salt to taste. Put milk on bread and let stand until soft. Then add butter to it and press through colander. Beat yolks until light and add lastly the whites which have been beaten stiff. Bake 20 minutes and serve immediately. Always cover with a napkin to keep it from falling when taking to table.

Miss J. A. Drake.

OMELETTE SOUFFLÉ.

Beat six eggs separately, put with the yolks 4 scant spoons of white sugar, then add the whites, put tablespoon butter on the omelette pan and cook slowly till it forms a crust on the bottom, then set in the top of a hot oven and brown well; cut through the center and roll over once and put a few hot cherries or cooked fruit of some kind, strawberries or bananas in between and serve very hot.

BAKED OR SHIRRED EGGS.

Small stone china dish, or egg shirrers, holding one or two eggs for each person are convenient for this method of serving eggs, or use a common platter placed over hot water, or bake in shells in a moderate oven ten minutes, first pricking several holes with a large pin in the large end of the egg to keep the air within from bursting the shell as it expands. No. 1—Break each egg into a cup, being careful not to break the yolk and put the eggs on a hot buttered dish suitable for serving. Put a little salt on each egg, bake until the white is firm, add a little butter and serve at once. Garnish each egg with thin strips of breakfast bacon.

CHEESE OMELET.

Beat whites and yolks separately of 6 eggs, add 1 cup of milk. Put two tablespoonfuls of butter in omelet pan. Add

to eggs and milk $\frac{1}{2}$ cup bread crumbs and turn into pan. When ready to fold over add $\frac{1}{2}$ cup grated cheese, leave a moment to heat and serve on a very hot platter. Don't forget that a good omelet should be long, thick in the middle and soft inside.

OMELETTE AUX ROGNONS.

(Omelet with Kidneys—Francois Tanty.)

Mutton kidneys, 4 to 5; vinegar, $\frac{1}{2}$ tablespoonful; butter, 1 tablespoonful; stock, $\frac{1}{2}$ glassful; flour, 1 tablespoonful; parsley—a little. Time, 20 minutes. Skin and slice the kidneys, let them cook awhile in a saucepan with 1 tablespoonful butter, a little salt and pepper. Sprinkle over 1 tablespoonful flour, add $\frac{1}{2}$ tablespoonful vinegar, $\frac{1}{2}$ glassful stock, the hashed parsley, let cook a few minutes. Pour into a plain omelet just before turning.

DEVEILED EGGS.

Boil about 8 eggs 1 hour, cut each egg in 2 pieces, put all the yolks in a dish and add a little salt and pepper, 1 teaspoon of melted butter or olive oil, juice of 1 lemon, and with the blade of a knife work it into a paste; fill each piece of egg and put the halves together, and serve on lettuce leaves.

ROOKWOOD CROQUETTES.

Hard boil 6 eggs and chop them very fine. Rub 1 tablespoonful of butter and 1 of flour together in a saucepan, add 1 cup of milk and stir over the fire until creamy, then add a dash of pepper and one-half teaspoonful of salt. Chop the whites of the eggs very fine and add them to the creamy sauce. The mixture is then set away on a buttered plate. When cold mold 2 tablespoonfuls of the creamy mixture into the form of a hollow cylinder and put the yolk, mixed with 1 tablespoonful of parsley, into the hollow center, and fold the white mixture all over it, ball shape. Dip in egg and bread crumbs and fry in hot fat, using frying basket. Serve hot. Delicious.

Miss Mary I. Jennings.

EGGS SPANISH.

Three tablespoonfuls canned tomatoes, an onion cut fine, a little parsley chopped fine, salt and pepper a little butter, let

simmer. Fry eggs in another pan, basting them with hot butter. Place eggs on a platter and pour the tomatoes over. Serve at once.

CHEESE BALLS.

To one Neuchatel cheese add 1 teaspoon grated onion, $\frac{1}{2}$ teaspoon lemon juice, 3 tablespoons of cream. Mix well and make into balls an inch through, roll in salted peanuts which have been pounded fine and mix with a little chopped parsley. This makes about fifteen. *Genevieve L. Hull.*

CHEESE SOUFFLÉ.

Put 2 tablespoonfuls of butter in a saucepan, add 1 heaping tablespoonful of flour; stir until smooth; add half a cup of milk, half a teaspoonful of salt and a little paprika. Cook two minutes, add the yolks of 3 eggs well beaten and 1 cup of grated cheese. Set away to cool. When cold add the whites of the eggs beaten to a stiff froth. Turn into a buttered dish and bake 25 minutes. Serve immediately or it will fall. Serve currant jelly with this dish. *Lillie I. Lewis.*

CHEESE BALLS.

To $1\frac{1}{2}$ cups grated stale cheese take the white of 1 egg well beaten, mix well; set on ice to cool. Shape into balls, roll in egg and cracker and brown in hot lard.

CHEESE STRAWS.

One-half cup butter, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder. Mix as you would pie crust. Add enough water to roll out on board. Roll very thin. Sprinkle with $\frac{1}{4}$ lb. grated American cheese. Fold over once, roll again. Then cut into straws and bake in quick oven. Do not let them get too brown. *Mrs. F. E. Hubbard.*

CANAPES.

Cut bread into slices $\frac{1}{4}$ inch thick, 4 inches long and 2 inches wide. Spread with butter and sprinkle with salt and paprika. Cover the tops with grated cheese and bake until cheese is softened. Serve at once.

CHEESE DREAMS.

Cut thin slices of bread, spread with cheese as for cheese sandwiches. Fry in butter in a chafing dish a light brown on both sides.

CHEESE RAMAKINS.

Four ozs. grated cheese, 2 ozs. butter, 2 ozs. grated bread, 1 large cup milk, one-third teaspoon dry mustard, one-third salt, dash red pepper, 3 eggs. Grate the bread and boil it soft in the milk, add butter, mustard, salt, pepper, cheese and yolks of eggs. Beat the whites of eggs to a froth and add last. Bake in buttered ramakins 10 minutes and serve immediately.

Mrs. Alice Winters.

GOLDEN BUCK.

Make a good Welsh rarebit, lay a poached egg on it.

FISH.

*"I wiped away the weeds and foam,
I fetched my sea-born treasures home."*

PLANKED WHITE FISH WITH POTATO ROSES.

Split open a firm white fish and remove the backbone (the head and tail should be cut off, with the fins, when it is cleaned). Spread with soft butter and dredge with flour, salt and pepper and lemon juice. Have the fish plank heated in a pan in the oven, place fish on it and bake about 15 minutes. Then remove and surround with the potatoes and return to a hot oven. From 20 to 30 minutes will be sufficient for the entire cooking, according to the thickness of the fish.

POTATO ROSES. Prepare mashed potatoes as usual, but with less cream or milk, and place in a pastry bag. Force through in the shape of roses (using a star tube) all around the fish, brush lightly with the yolk of an egg mixed with a few spoonfuls of cream and brown quickly in the oven. Garnish with lemon and parsley and serve on the plank. In

ordering a fish plank it is well to have the dimensions in proportion to the platter on which it will be used, and if no large baking pan be on hand, the lower part of the gas broiler answers the purpose admirably. *Mrs. E. C. Noe.*

OYSTER LOAF.

Take 1 loaf of bread, crusted all round. Cut off top so that top may be used for cover. Scoop out the soft part of the loaf and put shell in oven to become hot. Dip about two dozen oysters in egg, then in cracker crumbs and fry brown. Salt and pepper to taste. Fry or broil two dozen mushrooms and fill hot loaf with oysters and mushrooms in layers. Cut over top olives or pickles in slices. Put cover on loaf and serve. Must be very hot. *Mrs. David Macquarrie.*

FISH TURBOT.

One and one-half pounds of white fish; steam until tender; remove skin and bones; cut in pieces about an inch square. Make a white sauce: One tablespoon of butter, one tablespoon of flour. Heat the butter until it bubbles, put in the flour and stir until smooth. Have ready a pint of milk in which a small bunch of parsley and some thyme have been heated to boiling; remove the thyme and parsley; add 2 well beaten eggs, salt. When cold put a layer of fish, then sauce until all is used. Cover with bread crumbs and bake until a nice brown. Very good and a nice way to use up fish left from yesterday's dinner. *Mrs. Henry S. Harris.*

CODFISH.

Shred in small bits a piece of cod fish. Cover with cold water and let it come to a boil; pour off this water carefully, then add a pint of milk, a small piece of butter, a little pepper, a tablespoon of flour rubbed into the butter, 2 well beaten eggs. Stir into the milk to thicken, cook a few minutes. Cut into small pieces a quarter of a pound of salt pork, fry until crisp (not burned) or until there is a nice gravy. Slice two or three hard boiled eggs, garnish dish with the eggs, serve a tablespoon of the gravy on each portion of fish. Very nice with plain boiled potatoes. *Mrs. Henry S. Harris.*

SALMON LOAF.

One can of salmon, 4 eggs, 4 tablespoons of butter, $\frac{1}{2}$ cup of bread crumbs, a little minced parsley. To prepare: Drain the liquor from the salmon, beat the eggs separately, melt the butter (not too hot), put the crumbs in the eggs, season with salt, pepper and parsley, put the butter in the fish, add the rest; put in buttered mold and steam 1 hour.

Sauce for Same.—One cup of milk heated to boiling, 1 tablespoon of corn starch and 1 tablespoon of butter rubbed together. Then add the liquor of the salmon and the milk; add slowly 1 well beaten egg and cook until smooth. This is a nice fish course, or can be eaten cold without sauce.

Mrs. Henry S. Harris.

CREAMED HADDIE.

Put a small haddie in a frying pan, skin side up; cover with cold water, simmer one-half hour, then separate into flakes. Melt 1 tablespoonful of butter, blend in 1 heaping tablespoon of flour, add gradually 1 pint of hot milk, add the fish, heat thoroughly. Serve with baked potatoes.

DEILED CLAMS.

Wash 2 dozen clams and put into a dripping pan in a hot oven long enough for shells to open. Take out the clam, separate and chop fine, add about a pint of bread crumbs, then the clam juice and a little pepper; butter the shells and place the mixture in, on the top of each place a small bit of butter and a few crumbs. Bake 10 minutes. *Mrs. Lewis.*

OYSTER CROQUETTES.

One pint raw oysters, $\frac{1}{2}$ pint cooked veal, 1 tablespoonful softened butter, 3 tablespoonfuls cracker crumbs, yolks of 2 eggs. Chop oysters and veal quite fine and soak the cracker crumbs in the oyster liquor; mix all together; spread dry cracker crumbs on moulding board and after shaping a spoonful of mixture into the desired shape roll in crumbs and fry in hot lard.

PICKLED OYSTERS.

Select good sized oysters for pickling, cook them in their own liquor until the edges curl, then remove and drain them.

Scald enough vinegar and oyster liquor in equal parts to cover them. Place a layer of the cooked oysters in a stone jar and sprinkle over them a few whole cloves, pepper corns, allspice and a little mace, then more oysters and spices until all are used. Pour on the hot vinegar, cover and set in a cool place for a day or two.

CODFISH BALLS.

Two cups raw salt fish, 2 pints potatoes, 2 teaspoonfuls butter, 1 egg well beaten, $\frac{1}{2}$ saltspoonful pepper, more salt if needed. Wash the fish, pick in pieces and free from bones. Pare potatoes and cut in quarters. Put potatoes and fish into boiling water and boil until potatoes are soft. Be careful not to let them boil long enough to become soggy. Drain off all the water. Mash and beat the fish and potatoes till very light. Add the butter and pepper, and when slightly cooled add the egg and more salt if needed. Shape into balls, slip them off into a basket and fry in *smoking hot* lard. These fish balls must be mixed while potatoes and fish are hot.

Mrs. I. J. Bryan.

JELLIED FISH.

Take a large white fish (about 4 pounds), $\frac{1}{2}$ package of gelatine, bay leaves and whole white peppers. Boil the fish in salted water until done. Remove skin and bones carefully, preserving the shape of the fish; place on the fish platter with head and tail in place, and sprinkle with some whole peppers and bay leaves. Soak the gelatine 1 hour, pour over it 1 quart of the hot fish stock, pour this over the fish and set on ice. When ready to serve loosen the edges of the gelatine and place under and around the fish crisp lettuce leaves. Pour over the whole a sauce Tartare. *Mrs. L. C. Tallmadge.*

PAN OYSTERS.

Cut some stale bread, taking off all the crust. Toast, butter, place them in a pan (patty pans are best) and moisten with 3 or 4 teaspoonfuls of oyster liquor; place on the toast a layer of oysters, sprinkle with pepper, and put a small piece of butter on top of each; place in the oven, covering

tightly. They will cook in 7 or 8 minutes if oven is hot—or cook till the beards are ruffled; remove the cover, sprinkle lightly with salt, replace and cook over 1 minute longer. If they are cooked in patty pans, place the pans in a baking pan while cooking. *Mrs. I. Jennings Bryan.*

BOILED FRESH CODFISH.

Take a piece of fresh codfish, weighing about 2 pounds, and tie in a cloth that has been sprinkled with flour. Boil slowly in water enough to cover to which has been added two tablespoonfuls vinegar and 1 tablespoonful of salt about 35 minutes.

Sauce.—One tablespoonful of butter, blended with 1 tablespoonful of flour. Add 1 pint of milk, a little at a time, stirring constantly till smooth. Salt to taste. When ready to serve add 2 tablespoonfuls chopped parsley. Serve at once. Water must be boiling when fish is put in. *Mrs. Macquarrie.*

SALMON SOUFFLE.

Drain liquor from 1 can salmon, 2 tablespoonfuls melted butter, scant $\frac{1}{2}$ cup white bread crumbs, beaten whites of 4 eggs. Mix together thoroughly. Steam one hour; serve with cream sauce. *Mrs. Fréd F. Cain.*

PICKLED PERCH.

Take out back fins and skin, sprinkle with salt, steam until tender, lay in a stone jar. Boil vinegar enough to cover fish with whole allspice and black peppers; pour hot on fish. Set in a cool place. *Mrs. Wm. Judson.*

LOBSTER FARCE.

Put 1 cup cream in double boiler and heat. Melt 2 large tablespoons butter in saucepan, add dessert spoon flour, a little cayenne pepper, mace and salt. Stir into hot cream and let it boil up. Mix this with 3 pounds of lobster picked to pieces. Fill lobster shells with the mixture, cover with bread crumbs, bits of butter, and brown in oven. Serve hot.

Mrs. E. J. Henry.

SALMON LOAF.

Two cans of salmon (remove all the bones and skin and drain off the juice for sauce), add to the fish 8 eggs, 1 cup bread crumbs, 8 tablespoons melted butter. Steam one hour.

Sauce.—Two cups of milk, 1 tablespoon cornstarch, 1 teaspoon catsup and juice from the fish. Let boil and add the beaten yolk of 1 egg after taking it off the stove.

Mrs. John Vance Cheney.

OYSTER LOAF.

Take a loaf of bread, cut off the crust, dig out the center, brush it over with melted butter, and put in the oven to brown. Fill with creamed oysters, cover the top with fried bread crumbs, put in the oven for a minute and then serve.

Mrs. John Vance Cheney.

MUSHROOM STUFFING FOR FISH.

Fry 1 tablespoon chopped onion in 2 tablespoons butter for 3 minutes. Add $\frac{1}{2}$ cup chopped fresh mushrooms, $\frac{1}{2}$ tablespoon flour, $\frac{1}{2}$ cup chicken stock, $\frac{1}{2}$ teaspoon chopped parsley, salt, pepper and lemon juice to taste. Mix thoroughly and add stale bread crumbs to make right consistency.

Mary Foster Snider.

OYSTER COCKTAILS.

For each person allow the strained juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ teaspoon vinegar, 3 drops tobasco sauce, $\frac{1}{2}$ teaspoon freshly grated horseradish, 1 teaspoon tomato catsup and 5 medium sized oysters.

Mrs. F. E. Hubbard.

CREAMED WHITEFISH.

Boil a 2-pound whitefish in salted water until tender. When it is quite cold, cut the meat into small pieces. Make a cream sauce of 1 pint milk, 2 tablespoons butter, 2 tablespoons corn starch, wet with a little of the milk. Season to taste with salt and pepper. Butter a baking dish, put in the fish and cream sauce in alternate layers. Sprinkle bread crumbs over the top with little bits of butter, and bake in hot oven until well browned.

Mrs. Hubbard.

BAKED SCALLOPS.

Wash the scallops in cold water, drain and wipe dry; then fry a delicate brown in butter, shaking or stirring to prevent them from burning. Put a layer of bread crumbs into a well buttered baking dish, then a layer of scallops; season with salt and pepper. Alternate until dish is nearly full. Pour over a white sauce, cover with butter and crumbs. Bake 20 minutes.

L. I. Lewis.

OYSTER ROLL WITH MUSHROOM SAUCE.

Remove the inside of a loaf of stale bread by cutting off the top crust. Be careful that the crust fits again the same place. Leave a wall an inch thick inside, brush the inside and outside of the loaf with butter and place in the oven to brown. Do not burn. Cook the oysters gently as for stew, removing when they swell. Fill the roll or loaf and keep hot. Prepare the following sauce:

Sauce.—Cut in pieces 1 quart of mushrooms and stew in oyster liquor with butter, a bay leaf and a little salt. Simmer gently for 30 minutes, add 1 pint cream and the yolks of 2 eggs well beaten; stir constantly till it comes to the boiling point. Lay your oyster roll on a hot platter and pour over it the mushroom sauce and garnish with flecks of chopped parsley.

Mrs. N. A. Pennoyer.

MEATS.

*"Some hae meat and canna eat,
And some wad eat that want it.
But we hae meat and we can eat,
And so the Lord be thank it."*

KOEINGSBERGER MEAT DUMPLINGS.

Three-fourths of chopped beef to $\frac{1}{4}$ chopped pork, $\frac{1}{2}$ cup bread crumbs, 1 little onion, salt and pepper, mix with 1 egg. Form into good sized dumplings, boil in salted water with $\frac{1}{2}$ cup vinegar, 1 onion and 1 bay leaf for 15 minutes. Thicken

some of the water in which the dumplings were boiled, add a little beef extract and 1 teaspoonful of capers. Have 1 or 2 well beaten eggs on a platter, stir in the sauce and add the dumplings.

Mrs. Gamer.

AUSTRIAN SOUR POT ROAST AND DUMPLING.

Brown a pot roast in a cup of butter on top of stove, the roast having previously been steeped in vinegar and salt water, onion and bay leaves over night. Add 3 or 4 cups of the liquor to the roast, add 1 bunch of carrots and stew slowly three hours. Serve with small flour dumplings.

Mrs. Gamer.

PORK TENDERLOIN IN MILK.

Two pork tenderloins larded and browned in a small amount of butter. Then add $\frac{1}{2}$ cup milk and keep adding until they have cooked about three-quarters of an hour. Remove the tenderloins, thicken the gravy with a little flour. Pour over the tenderloins and serve very hot.

Miss Emma Behnke.

BROILED SAUSAGE.

Take off the skin from the link sausages and flatten links to half their thickness, or take sausage meat. Put into a double wire broiler and broil carefully. Baste once with butter and serve hot.

MOCK QUAIL.

One good sized tenderloin will make three. Cut the tenderloin across in three pieces. Then cut it in the middle lengthwise, thus dividing each piece in two; pound each good. Prepare together for each quail 1 prune, a few raisins and currants, 3 or 4 blanched almonds and piece of apple. Roll this between 2 pieces of tenderloin, wind strips of bacon around until it is completely covered and pin together with toothpicks. Put 2 toothpicks covered with raisins in each roll to represent legs. When several of these are served together on a platter with the legs sticking up they look like quail.

FILLET DE BOEUF.

Order the fillet larded, about 5 pounds. Cut 1 onion, 1 carrot, $\frac{1}{4}$ of a turnip, in slices, and put in bottom of a pan. Salt the meat, pour a little fat over it, lay it on the vegetables and cook in hot oven about 30 minutes. Serve with mushroom sauce.

Mushroom Sauce.—To one cup of brown sauce, add half a can of mushrooms, whole or quartered, and simmer five minutes. Serves eight persons. *Mrs. Lewis.*

BEEF OLIVES.

Three pounds round steak cut into small pieces and sliced thin. Pound well and season with pepper and salt. Then cut small pieces of bacon and onions and roll inside of the individual olives of meat. Brown the olives of meat and place in kettle with 1 cup of water. Boil two hours and a half.

Mrs. C. Anderson.

MEAT PIE.

Cut cold cooked meat into thin slices or half inch cubes. Remove all gristle and fat, except the crisped outside fat. Put in a baking dish and cover with meat gravy and season to taste. Spread a crust of mashed potatoes over the meat, brush with beaten egg, sprinkle with cracker crumbs and bake till brown, 20 or 30 minutes.

MEAT BALLS.

One pound of chopped round steak, 6 slices of white bread soaked in milk, 2 eggs beaten separately, salt pepper and onion to taste. Mix well with the meat the yolks, salt and pepper, grated onion and the bread after pressing out the milk. Then fold in the whites of the eggs beaten to a stiff froth. Pat lightly into four or five balls. Brown butter size of an egg. Put in the meat balls and toss about lightly. Then add a cup of boiling water and cover. Turn the balls frequently and let them simmer from one-half to three-quarters of an hour. Add more water if necessary.

Mrs. W. Howard Robinson.

HOW TO PREPARE HAMBURG STEAK.

Chop 1 onion fine and boil in 1 cup of water with a clove. Thicken with flour, add 1 or 2 eggs and season. Mix thoroughly with 2 pounds of chopped beef and salt pork.

Mrs. C. F. Anderson.

YORKSHIRE PUDDING.

One and one-fourth cups flour, salt to taste, milk to make a thin batter, adding lastly 3 eggs beaten very light. Put in pan, around a roast of beef 30 minutes before serving.

Mrs. Alice Winters.

SWEET BREADS.

Sweet breads are found in calves and lambs, but the former are the better. They spoil quickly and should be put in cold water as soon as they are brought from the market and allowed to stand for an hour. Then drain and put into salted boiling water and cook very slowly for about 20 minutes. Drain and put into cold water, and they will then be white and firm and ready for many dainty dishes. This preparation must precede all methods of cooking sweet breads.

SWEET BREADS CREAMED.

Cut the prepared sweet breads into small pieces till you have 1 cupful. Add 1 cupful of mushrooms. Make a cream sauce of 1 tablespoonful of butter into which 1 tablespoonful of flour has been stirred and 1 cup of milk. Flavor with salt, paprika and a little lemon juice. Add the sweet breads and mushrooms. Allow to cook about 8 minutes, then add the yolks of 2 eggs well beaten. Stir quickly and serve at once.

Mrs. Macquarrie.

SWEET BREADS FRIED.

After preparing as above, split in halves, dip in egg, then in cracker crumbs and fry in butter. Season with salt and pepper, garnish with parsley and serve with green peas.

Mrs. Macquarrie.

SWEET BREAD CROQUETTES.

Make a cream sauce of 1 cup of milk, 1 tablespoonful butter and 2 of flour. It should be almost too thick to stir.

Have ready 1 cup of sweet breads chopped, the beaten yolks of 2 eggs, a few drops of onion juice, salt and paprika to taste, and about $\frac{1}{2}$ cup of chopped mushrooms. Add these to the cream sauce. Stir well and set aside to become firm and cold. Shape into cutlets, dip in egg and then in cracker crumbs and cook brown in boiling fat.

Mrs. Macquarrie.

CREAMED SWEET BREADS.

Drop a pair of sweet breads into cold water, changing the water as often as discolored. When they are quite white put in saucepan with a slice of onion, 1 small blade of mace, 2 sprigs of parsley and 1 saltspoon salt. Cover with boiling water and cook 20 minutes. Put into cold water for $\frac{1}{2}$ hour, dry on towel, and remove all fat and sinews. Cut into dice with a silver fork to prevent discoloration. Make a cream sauce of 1 tablespoon butter, 1 tablespoon flour, 1 saltspoon salt and $\frac{1}{2}$ saltspoon white pepper. Mix over the fire and add 1 cup of white stock, or the broth the sweet breads were cooked in, stir until smooth and thick, add $\frac{1}{2}$ cup rich cream and cook until thick and smooth. Add the sweet breads, cover and put over hot water for 10 minutes. This can be served in ramakins or patty cases.

COLLARED CALF'S HEAD WITH BRAINS.

(Cold Dish.)

Boil $\frac{1}{2}$ calf's head for 2 hours: take it up then and remove the bones and put them back into the broth: add 1 pint sage leaves and an onion, let simmer till you have cut up the meat, and add some small pieces of ham and the tongue chopped with pepper and salt to taste, let cook 2 hours, then add the brains and 1 egg well beaten the last thing, and pour into a cold mould and add plenty of the liquor well boiled down.

BRAISED TONGUE WITH ASPIC JELLY FOR LUNCH.

Boil the tongue till tender, then place in a stew pan with 2 good sized onions, 1 head of celery, 4 cloves, salt and pepper to taste; cover with the liquor it was boiled in, add a glass

of brandy, tablespoon sugar, pinch of mace, bunch of thyme and of parsley. Let this all simmer 2 hours, take out the tongue, strain the liquor, add to this 1 box of Cox's gelatine that has been soaked in 1 glass of cold water; heat it, pour all over the tongue, place the meat in a square pan so that when it comes out cold it will serve nicely on a square plate. Serve cold, garnished with water cress.

STUFFED LEG OF LAMB.

A—Leg of lamb with bone removed. B—One cup dry bread crumbs, 1 cup chopped mushrooms, salt, pepper, parsley to taste. Moisten with sherry wine. Place B in A, bake in oven 20 minutes to the pound, basting frequently. Serve with brown gravy.

Mrs. Wall.

LEG OF LAMB SERVED AS GAME.

Steep leg of lamb in a quart of sour cream and bouquet of marjoran, sage and thyme and onion over night. Then roast 20 minutes to the pound, adding 1 cup of the sour cream and a small quantity of the same herbs.

Mrs. Gamer.

BOILED HAM.

Simmer for 4 hours in water enough to cover, to which has been added $\frac{1}{2}$ cup of vinegar. When cooked remove skin, rub in some brown sugar, then sprinkle with bread crumbs. Then add more sugar and $\frac{1}{2}$ glass of sherry wine and bake one hour.

Mrs. Noe.

STEWED RABBITS.

Brown in butter two rabbits cut in pieces. Add 2 cups boiling water, 1 cup of cream, $\frac{1}{2}$ cup of vinegar and capers. Stew two hours.

Mrs. Gamer.

TONGUE IN JELLY.

Boil and skin a good sized beef tongue. When cold put in a mould which has been wet in cold water, placing slices of cold, hard boiled eggs and cold boiled beets at the bottom of the mould. Cover with aspic jelly made as follows: One and

one-half pints of clear stock, $\frac{1}{2}$ box of gelatine, white of 1 egg, $\frac{1}{2}$ cup of cold water, 2 cloves, slice of onion, 1 stalk of celery. Soak gelatine in cold water, add other ingredients, let it come to a boil, strain through a napkin. Beat the white of the egg with 1 spoonful of cold stock and add.

Mrs. H. S. Harris.

BAKED HAM.

Take a medium sized ham and boil slowly for about 4 hours. Take the skin off, and rub in all the brown sugar it will hold. Stick in a number of cloves, season with paprika and sprinkle thickly with bread crumbs. Put in oven, basting with the water the ham was boiled in, and bake about 35 minutes or until well browned.

Mrs. J. F. Upham.

BOILED LEG OF MUTTON OR LAMB.

Wipe, remove the fat and put into well salted boiling water. Skim and simmer 12 minutes for each pound of meat. One-quarter of a cup of rice is sometimes boiled with the mutton, or the meat may be tied in a cloth to keep it from discoloring. Serve with a thick caper sauce poured over the mutton. Garnish with parsley. Serve with currant jelly.

LAMB SAUCE.

One pint of claret wine, 1 glass jelly, grape or currant; 1 pint bottle tomato catsup, 1 cup of butter, 1 teaspoonful of red pepper, 1 teaspoonful of allspice. Add claret just before serving. Do not let it boil, but use it hot. Very fine. Use less catsup if you prefer.

Miss Drake.

CURRANT JELLY FOR MUTTON.

Make 1 cup of brown sauce, strain it and add a cup of melted currant jelly. Heat till the jelly is well mixed and serve very hot.

BROWN MUSHROOM SAUCE FOR BEEF.

To 1 cup of brown sauce, add half a can of mushrooms, whole or quartered, and simmer 5 minutes.

MUTTON CUTLETS BREADED.

Trim the cutlets and season with salt and pepper. Dip in crumbs beaten egg, and crumb again and fry in smoking hot fat, 4 to 6 minutes if rare, 8 or 10 if well done. Arrange in the center of a hot dish and pour tomato sauce around them, or place them around a mound of mashed potato or spinach. Trim the bones with a paper ruffle or arrange them with the bones end up, stacked like bayonets, and garnish with stuffed tomatoes.

BEEF LOAF.

Three pounds round steak, 1 pork tenderloin, $\frac{1}{4}$ pound beef suet, 1 onion, salt, pepper, 1 tablespoon flour, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cloves, 1 quart milk. Chop the round steak very fine with old-fashioned chopping knife. Chop pork tenderloin and suet and then mix together well and let stand over night. Grate the onion and add to the meat, then add the spices. When well mixed stir in the milk, a little at a time, till the entire quart has been added, using care to prevent the mixture being lumpy. Pour into a buttered tin and bake 1 hour, placing the tin in a pan of boiling water in hot oven. This serves about 12 people. *Miss Emma Behnke.*

SCRAPPLE.

Boil hog's head in enough water to cover until meat is ready to fall from bones. Remove head from liquor, strain liquor and set aside to cool. Pick meat from bones, adding some of the fat and chop fine. Remove fat from liquor, add meat, thicken with corn meal and season to taste. When cold cut in slices and fry. Can be prepared with beef in the same manner.

Mrs. Martin.

SPICED BEEF.

Two pounds of chopped beef, mix well with 4 beaten eggs, 4 large soda crackers, roll fine, pepper, salt and thyme to taste. Mold into two loaves, cover with strips of bacon, bake three quarters of an hour until tender. Slice cold or can be eaten hot with tomato sauce.

F. E. Harris.

CASSEROLE OF RICE AND MEAT.

Boil 1 cup of rice till tender. Chop very fine half pound of any cold meat. Season highly with half a teaspoonful of salt, half a saltspoonful pepper, 1 saltspoonful celery salt, 1 teaspoonful of finely chopped onion, 1 teaspoonful of chopped parsley. Add 1 beaten egg, 2 tablespoonfuls of fine cracker crumbs and moisten with hot water or stock enough to pack easily. Butter a small mould, line bottom and sides half an inch deep with the rice, pack in the meat, cover closely with rice and steam forty-five minutes. Loosen it around the edge of the mould, turn it out upon a platter and pour tomato sauce over it. This is very good.

Mrs. Bryan.

HAMBURG STEAK IN CASSEROLE.

Chop 1 pound of Hamburg steak very fine. Add 1 onion chopped fine and form into flat cake. Put 1 teaspoonful butter in casserole, allow to become hot. Add 1 young carrot grated, $\frac{1}{2}$ cup of tomatoes, salt and pepper to taste. Place the meat in this sauce and put in about a dozen small onions. Bake one-half hour in quick oven. When ready to serve add about 2 tablespoonfuls of sherry wine. Serve from the casserole.

Mrs. Macquarrie.

STEAK A LA STANLEY.

(A.) Extra thick porterhouse or club steak. (B.) Four bananas cut in two lengthwise and fried in olive oil. (C.) One-half cup cream sauce, 3 tablespoonfuls of horseradish (as dry as possible) mix with whipped cream. Broil (A) until medium rare, place (B) on top in rows, cover with (C) and serve garnished with parsley.

Mrs. Wall.

GOULASH.

Two pounds of beef from the round, wipe with damp cloth. Cut in pieces an inch long, put in a spoonful of butter in a sauce pan. Add a small grated onion, cook until straw color. Add a quarter of a teaspoonful of paprika, mix well. Stir in 3 level teaspoonfuls of flour, brown a good color. Add 2 cups of good stock, stir until it boils. Cover and cook until meat and potatoes are done. Cold meat and potatoes may be used up in this way.

F. E. Harris.

SAUER BRATEN.

Take a fillet of beef, about 5 lbs., put in a deep bowl, and cover with vinegar seasoned with 1 sliced onion, 1 bay leaf, 5 or 6 cloves, salt and about 8 whole peppers. Cover and let stand three days. Then take $\frac{1}{2}$ vinegar, add 3 cups water, put in baking pan with meat and cook in oven about 3 hours. Thicken gravy with browned flour, put in 1 can button mushrooms, let boil up once. Serve meat on platter with gravy and mushrooms around it.

Mrs. L. P. Hurter.

BOILED DINNER.

Wash a piece of corn beef weighing 5 or 6 lbs., and put into 1 gallon of water; when it comes to a boil, pour off water and put fresh water on and boil slowly three and one-half hours. At the beginning of the last half hour, add one head of cabbage quartered, 15 minutes later add 3 carrots quartered and 3 small turnips sliced. One-half hour before add six medium sized potatoes. Cook beets in a separate kettle. Put meat on large platter and arrange vegetables around it, or, can serve vegetables in separate dishes.

PAPRIKA SCHNITZEL.

Cut 2 lbs. of thick veal steak into small pieces, roll in seasoned flour and fry brown in the fat from several slices of salt pork. Remove the meat from the pan and add 2 tablespoons flour to the remaining fat, brown lightly and pour in gradually the strained liquor from 1 can of tomatoes. Add a slice each of onion and carrot, 3 bay leaves, a bit of mace, then return meat to the sauce, cover closely and simmer $\frac{3}{4}$ of an hour. When done remove the meat, season the sauce with salt and paprika and strain onto the platter.

ROAST DUCK.

Select a young duck, about 4 pounds. It should roast about three-quarters of an hour.

Stuffing.—About two dozen very small German potatoes boiled. Two apples cut in small pieces. One small onion chopped fine. Season to taste with salt, pepper, sage or thyme. Put all together and fill the duck.

Mrs. Macquarrie.

CREAMED CHICKEN.

For 4 chickens: Boil and cut up chicken fine. Four cups cream, 4 large tablespoonfuls butter, 5 even tablespoonfuls flour, 2 kinds of pepper, $\frac{1}{2}$ grated onion, a little nutmeg, 1 can mushrooms. Put all in baking dish, sprinkle with bread crumbs and bake 20 minutes. The cream, butter and flour should be mixed like cream sauce and poured over and mixed with the chicken. Then stir in pepper, onion, nutmeg and mushrooms.

Mrs. Bryan.

FRIED CHICKEN.

Cut a young chicken into pieces, remove all of the skin. Dip in egg, then in cracker crumbs. Cook in butter in a tightly covered pan. Add 1 tablespoonful of flour to the gravy, stirring it carefully to blend it well. Thin with milk and add chopped giblets to the gravy.

Mrs. Macquarrie.

GLAZED CHESTNUTS FOR TURKEY GARNISH.

Peel and blanch, put in skillet with 3 tablespoons of hot butter, toss them over the fire 8 minutes, then put around turkey on platter, adding some to the dressing.

Mrs. Harris.

PRESSED CHICKEN WITH EGG.

One large fowl, 1 onion, let simmer until meat falls from bones, put in one tablespoonful salt when about half done. When tender remove skin and cut meat into dice. Skim liquor, add salt, paprika, 1 tablespoon of lemon juice; boil until reduced to $2\frac{1}{2}$ cupfuls and add $\frac{1}{4}$ box of gelatine previously soaked in $\frac{1}{2}$ cup of cold water. Add liquor to chicken; mix well and put into moulds with slices of hard boiled eggs in bottom of moulds.

Mrs. C. A. Spencer.

CHICKEN CHOP SOOY.

One chicken, 3 or 4 lbs. in weight, cut up and boiled in water until tender. Let stand until cold. One cup rice boiled in 3 quarts of water, 1 can mushrooms (button) braised in 2 tablespoons of water until butter is all absorbed by mushrooms. Make a cream sauce of 1 cup milk, 1 cup cream, and 2 tablespoons cornstarch. Cut all the meat from the chicken into dice. Butter a baking dish, and put in a layer of the cream sauce,

then 1-3 of the chicken, then a layer of the rice, and then a layer of the mushrooms. Cover with another layer of the sauce. Continue the layers until all the ingredients are used, having a layer of the sauce on top, which sprinkle with bread crumbs and little bits of butter. Bake for 20 minutes. This can also be baked in individual moulds.

Mrs. F. E. Hubbard.

CHICKEN POT ROAST.

Take a chicken between 3 and 4 lbs. and prepare the same as for oven roasting. Stuff with an ordinary sage dressing and put in pot with 2 quarts of water. When it comes to a boil, let simmer for about 2 hours, and then brown. This is nicest served cold.

Mrs. Hubbard.

BAKED SPRING CHICKEN.

Split the chickens down the back, and then cut each piece in half. Wash and dry thoroughly. Put in larded dripping pan, season with salt and pepper, put a piece of sliced bacon on each piece and bake from 20 to 30 minutes in hot oven. If bacon is not liked, baste with melted butter and water.

An Indian dish that the Southern people are very fond of called "Jambalaya" of fowl and rice. Cut up and stew a fowl, when half done, add cup raw rice, slice of minced ham, cook all together until rice swells and absorbs all the gravy. Serve in a deep dish very hot, salt and pepper to taste. Sometimes add tomatoes or peas.

MEAT SOUFFLÉ.

One cup of rich milk or cream, thicken with 2 tablespoonfuls of butter, and 1 of flour. Season with chopped parsley and onion juice. Stir in one cup of any kind of cold meat. Add the beaten yolks of 2 eggs and cook 1 minute and set aside to cool. When cold stir in whites of the eggs beaten stiff. Bake in a buttered dish about twenty minutes. Serve immediately. This is best made with chicken.

Mrs. Lewis.

BROWN FRICASSEE OF CHICKEN.

Cut up the chicken and brown the pieces in 2 tablespoonfuls of butter, being careful not to let the butter burn. When

nicely browned draw the pieces to one side of pan, add 2 tablespoonfuls of flour to the fat, mix and add 1 pint of cold water or stock. Stir until it boils, moving the chicken around in the sauce. Add 1 slice of onion, 1 small chopped carrot, salt and pepper. Cover the pan and let simmer until the chicken is tender.

Mrs. E. Pease.

MELTON VEAL.

Take cold boiled or roasted veal, chop fine, season well with salt and pepper, and a little lemon juice, add 2 or 3 tablespoonfuls of cracker crumbs and moisten with soup stock or hot water. Take 1-3 as much finely chopped ham as of veal. Season with mustard and a little cayenne pepper, add 1 tablespoonful of cracker crumbs and moisten with a hot stock or water. Butter a mould and line with slices of hard boiled egg. Put in the two mixtures irregularly, so that when cut it will have a mottled appearance. Press in closely and steam three-quarters of an hour. Set away to cool. Remove from the mould and slice before serving.

Boston Cook Book.

VEAL LOAF.

Three pounds of raw veal and $\frac{1}{2}$ pound of salt pork passed through a meat cutter, six large crackers rolled fine, butter size of an egg, 2 eggs well beaten, 1 tablespoonful salt, 1 tablespoonful of pepper, 1 of sage, 3 of extract of celery, 1 tablespoonful of onion chopped fine (if liked). Mix thoroughly. Pack tightly in a deep tin baking dish, cover with bits of butter and sprinkle fine cracker crumbs over the top. Cover with another tin. Bake 2 hours, uncover and brown.

Mrs. Lewis.

BREAST OF VEAL WITH DRESSING.

Have pocket cut in a 6 lb. breast of veal, with 2 lbs. of chopped meat (2-3 beef and 1-3 pork) add 2 eggs, 1 cup finely grated bread crumbs, 1 tablespoonful finely chopped onions and season with pepper and salt and a little parsley. Fill the pocket and sew. Roast with slices of bacon placed on top of the meat. This can be served with apple sauce, currant or cranberry jelly. It slices nicely when cold.

Mrs. F. Voightman.

MEAT PORCUPINE.

Chop fine some cooked veal or lamb, add $\frac{1}{4}$ its amount of bread crumbs or mashed potato and a small quantity of chopped bacon; season highly with salt, pepper cayenne, and lemon juice, moisten with beaten egg and stock or water enough to shape it. Mould into an oval loaf and put into a well greased shallow pan. Cut strips of fat bacon $\frac{1}{4}$ inch wide and 1 inch long. Make holes in the loaf with a skewer, insert the strips of bacon leaving the ends out $\frac{1}{2}$ inch and push the meat up firmly around the bacon. Bake until brown. The bacon will baste the meat sufficiently.

Mrs. Lincoln.

VEAL BIRDS.

Slices of veal from loin cut very thin, remove bones, skin and fat, pound until $\frac{1}{4}$ inch thick. Trim into pieces $2\frac{1}{2}$ by 4 inches. Chop the trimmings fine with 1 square inch of salt pork for each bird. Add half as much fine cracker crumbs as you have meat, season highly with salt, pepper, thyme and onions. Moisten with 1 egg. Spread the mixture on each slice nearly to the edge, roll up tightly and tie or fasten with skewers. dredge with salt, pepper and flour, fry them slowly in hot butter until a golden brown. Then half cover with cream and simmer 15 or 20 minutes until tender. Serve on toast, garnish with parsley and lemon.

VEAL JELLY.

One knuckle veal, about 4 pounds, 2 hard boiled eggs, juice of 1 lemon, 2 tablespoonfuls minced onion, carrot, parsley, mace, cinnamon, cloves, thyme, pepper, salt. Break knuckle into pieces and put in sauce pan with water to cover. Tie up all the seasoning except pepper, salt and lemon in muslin bag and put in with veal. Cook slowly 4 hours. Take the meat out, free from bone and fat, cut in pieces and strain over it the water it was boiled in. Add salt, pepper and lemon juice and simmer half an hour. Arrange slices of cold boiled egg in mould, pour in veal and set in cold place to harden.

Mrs. Macquarrie.

STUFFED VEAL.

Remove the bone from a shoulder of veal. Replace with sliced onion, salt and pepper, dredge with flour, baste with the

drippings in pan. Bake 20 minutes for each pound. Make a nice gravy by dredging a heaping tablespoonful of flour (after taking out the meat) to the pan, add boiling water. Serve potatoes around platter. *Mrs. Harris.*

MUSHROOMED CUTLETS.

Cut 1½ pounds veal cutlets into individual pieces. Dress with a teaspoonful of salt and 1 saltspoonful of pepper; dip first in beaten egg and then in finely chopped mushrooms. Fry in boiling fat until done. *Miss A. Caskey.*

VEAL OLIVES.

Cut up a slice of fillet of veal, about ½ inch thick, into squares of 3 inches; mix up a little salt pork, chopped with bread crumbs, 1 onion, a little pepper, salt, sweet marjoram, 1 egg well beaten; put this mixture upon the pieces of veal, fastening the corners together with small bird skewers; lay in pan with sufficient gravy or light stock to cover bottom of pan; dredge with flour and set in a hot oven. When browned on top put a small bit of butter on each and let them remain until tender, about 20 minutes. Serve with horseradish.

Mrs. C. R. G. Forrester.

TIMBALE OF VEAL.

Boil veal, as for stew, until tender. Season well with salt and pepper. Let it get cold in the stock, then chop quite fine. To a quart of chopped veal, add the same amount of bread crumbs, a tablespoon onion juice, salt and pepper to taste. Take a pint and a half of the gravy the meat was cooked in, adding a good tablespoon of butter, and heat, and, while hot, pour over the meat and bread crumbs. Beat 3 eggs very light and stir in to the mixture. Butter ramakins, or a deep baking pan, and pour the meat into it, packing it in as tight as possible. Put ramakins, or baking dish into a deep pan, which fill with warm water. Bake slowly for an hour. When done, turn out on individual dishes or a platter and garnish as you like. Take some of the gravy in which the meat was boiled, season well and pour over the timbale. Left-over chicken or turkey is nice served this way. *T. E. L.*

BREAD DRESSING FOR FOWL.

Chop twice baked bread fine, take 2 cups of it, mix with heart and liver also chopped fine. Put in the yolks of 2 eggs boiled 40 minutes, half cup of chopped celery, half cup of chopped nuts, butter size of an egg. Moisten with cream but not too moist, salt, pepper and sage to taste, and 1 small onion, a small apple and fat salt pork the size of an egg chopped fine could be added if desired. Stuff the fowl two-thirds full with these ingredients or if preferred bake with the fowl.

Kenosha, Wis.

Mrs. N. A. Pennoyer.

SALADS.

*"The turnpike road to people's hearts I find,
Lies through their mouths or I mistake mankind."*

EDGEWATER SALAD DRESSING.

Put 5 tablespoons vinegar into double boiler and heat. Add the well beaten yolks of 5 eggs, half cup butter and beat until cold. Then add 1 teaspoon salt, 1 teaspoon mustard, 1 teaspoon sugar, 1 pinch red pepper. Thin with whipped cream.

Mrs. C. A. Burton.

EGYPTIAN MAYONNAISE.

Make the usual oil mayonnaise. Reduce a clove of garlic to a pulp and add it to the dressing. Also add 2 drops of tobasco sauce and the pulp of 3 small fresh tomatoes put through a sieve and drained of their juice.

Mrs. Genevieve Bookwalter.

FRENCH DRESSING.

One saltspoonful salt, $\frac{1}{2}$ saltspoonful pepper, 3 tablespoonfuls olive oil, 1 tablespoonful vinegar, 1 tablespoonful Worcestershire sauce, 1 tablespoonful lemon juice. This dressing is suitable for vegetables, salads, or to marinate a fish salad.

Mrs. N. B. Lewis.

MAYONNAISE DRESSING.

Have all the ingredients very cold; in fact, put the bowl you mix it in on the ice until thoroughly chilled. Take the yolk of 1 egg and beat until very light. Add gradually 3 tablespoonfuls oil, 1 saltspoonful salt, $\frac{1}{2}$ saltspoonful pepper, 1 dash paprika, stirring constantly. Then thin until creamy with 2 tablespoonfuls tarragon vinegar.

SALAD DRESSING.

Beat the yolks of 8 eggs, add 1 cup sugar, 2 tablespoons of mustard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon cayenne pepper, 1 pint vinegar, 1 cup butter, 1 tablespoon cornstarch. Mix the salt, pepper, sugar, mustard and cornstarch all together; then pour over them the beaten yolks; let the vinegar and butter come to a boil, then pour them over the egg mixture and put all into the double boiler and let it thicken. Dilute the vinegar with water if it is too strong. When the dressing is cold, use equal portions of whipped cream and dressing on salad.

Mrs. John Vance Cheney.

DRESSING FOR FRUIT SALAD.

Two eggs, 2 tablespoons flour. 2 tablespoons vinegar, beaten together and cooked until thick. Add juice of 1 lemon and thin to proper consistency with cream.

Mrs. Seymour Jones.

ASPIC JELLY FOR SALADS.

One and one-half pints of clear stock—beef for amber jelly and chicken or veal for white— $\frac{1}{2}$ box gelatine, the white of 1 egg, half a cupful of cold water, 2 cloves, 1 large slice of onion, 12 pepper corns, 1 stalk of celery and salt to taste. Add to gelatine and egg. Soak gelatine in cold water until dissolved, then cook with the white of the egg beaten up with a little of the cold stock. Let come to a boil and set back where it will simmer for 20 minutes. Strain through a napkin, turn into a large mould, or several small ones, and set away to harden. Before it is hardened asparagus tips or cooked cauliflower may be added

Mrs. Cusack.

FRENCH DRESSING.

Three tablespoons salad oil, 2 tablespoons vinegar, preferably tarragon, 1 saltspoon salt, $\frac{1}{2}$ saltspoon pepper. Mix well and pour over fresh vegetables.

SALAD DRESSING.

Yolks of 3 eggs, beaten lightly, 1 teaspoon mustard (dry), 2 tablespoons sugar, 1 teaspoon sugar, 1 teaspoon salt, $\frac{1}{4}$ saltspoon pepper: whites of the eggs beaten, but not stiff; 1 cup cream, $\frac{1}{2}$ cup melted butter, measured before melted, $\frac{1}{2}$ cup hot vinegar. Cook all together in double boiler until you can feel it is thickening the least bit. Stir constantly, and when you take it from the fire stir until cool. If necessary thin with whipped cream.

Mrs. E. J. Henry.

VINAIGRETTE DRESSING.

Two tablespoons salad oil, 2 tablespoons tarragon vinegar; mix well, then add 1 teaspoon salt, as much paprika as liked, 1-3 teaspoon dry mustard. Mix all together thoroughly and put in cool place. Chop 8 small sweet pickles fine, also one medium sized onion (a clove of garlic may be used instead of the onion if preferred); add 2-3 tablespoon walnut oil (from pickled walnuts) or $\frac{1}{2}$ tablespoon Worcestershire sauce.

Mrs. D. O. Macquarrie.

WHITE MAYONNAISE.

One cup cream, 1 tablespoon flour, 3 tablespoons white wine vinegar, 2 tablespoons butter, $\frac{1}{2}$ teaspoon powdered sugar, 1 teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon dry mustard, whites of 2 eggs. Cook all together in double boiler, stirring constantly until thick and smooth, adding the whipped whites of the eggs just before taking from the fire. Thin with cream if necessary.

FRENCH DRESSING.

One saltspoonful salt, $\frac{1}{2}$ saltspoonful pepper, 3 tablespoonfuls oil, $\frac{1}{4}$ teaspoonful onion juice, 1 tablespoonful vinegar. Mix in order given, adding oil slowly.

FRENCH DRESSING.

Beat 2 tablespoonfuls of good olive oil until creamy, then add 2 saltspoonfuls salt and 1 of paprika, beating all the while; beat in gradually 2 tablespoonfuls tarragon vinegar. This is enough for one quart of salad. It can be served on cold cooked brussels sprouts, beets, peas, beans, cauliflower and all the fresh vegetables that are used for salads.

“SIDNEY SMITH’S WINTER SALAD.”

Two large potatoes passed thro’ kitchen sieve,
Unwonted softness to the salad give;
Of mordant mustard add a single spoon—
Distrust the condiment which bites too soon;
But deem it not, tho’ made of herbs, a fault
To add a double quantity of salt;
Three times the spoon with oil of Lucca crown,
And once with vinegar procured from town.
True flavor needs it, and your poet begs
The pounded yellow of two well boiled eggs.
Let onion atoms lurk within the bowl,
And, half suspected, animate the whole;
And, lastly, on the favored compound toss
A magic teaspoon of Anchovy sauce.
Then, tho’ green turtle fail, tho’ venison’s tough,
Tho’ ham and turkey are not boiled enough,
Serenely full, the epicure shall say,
“Fate cannot harm me—I have dined to-day!”

VEGETABLE SALAD.

Three yolks of eggs, 1 tablespoon sugar, 1 small teaspoon dry mustard, 1 even teaspoon black pepper, 1 dash red pepper, 1 dash ginger; beat all thoroughly, then add 3 tablespoons sour cream, 4 tablespoons strong vinegar; cook all together in double saucepan; 1 pint chopped cabbage, 1 pint celery cut fine; $\frac{1}{2}$ medium sized onion, 1 good sized cucumber, seeded and cut in dice. Make a bed of celery cut in 3-inch lengths and crisped in ice water; put in salad, mixed with dressing.

GERMAN POTATO SALAD.

Two quarts of sliced cold cooked potatoes. Pour boiling water on potatoes and drain thoroughly. Then add salt and pepper to taste, 1 grated or sliced onion. Cut bacon in dice and fry until crisp, then add $\frac{1}{2}$ cup cider vinegar. Let it come to a boil, pour over potatoes and mix well.

Miss Becker.

CUCUMBER SALAD.

Peel cucumbers and cut in two lengthwise. Put in cool place until ready to serve. (Scrape out the inside.) Make a filling of chopped tomatoes, seasoned with onion juice, mixed with any good mayonnaise dressing.

VEGETABLE SALAD.

One pint cold boiled string beans, cut in inch pieces, 3 cold boiled beets, diced, 3 cold boiled carrots, diced, 1 cup cooked peas. Mix with a French dressing and garnish with celery.

POTATO SALAD.

Cut 1 quart of boiled potatoes into dice. Sprinkle over them a teaspoon of chopped onion and 1 of chopped parsley. Heat 1 cup of vinegar to the boiling point, add 2 tablespoons of butter and season with salt and pepper. Boil 3 eggs hard, cool and slice each lengthwise into quarters. Garnish the potatoes with these and pour dressing over whole.

ASPARAGUS SALAD.

Two tablespoons salad oil, 2 tablespoons tarragon vinegar; mix well, then add 1 teaspoon salt, as much paprika as liked, 1-3 teaspoon dry mustard. Mix all together thoroughly and put in cool place. Chop about 8 gherkins (sweet) fine, also 1 medium sized onion, which add to the pickles; add 2-3 tablespoon walnut oil (from picked walnuts), 1 dash anchovy oil. Add to dressing and pour over chilled asparagus.

Mrs. D. O. Macquarrie.

SALADE COLUMBINE.

One quart cooked and strained tomatoes; add 1 teaspoon sugar, 1 teaspoon salt, $1\frac{1}{2}$ teaspoon vinegar, 1 dash of red pepper; dissolve $\frac{1}{2}$ box of gelatine in as little water as possible. Stir into hot tomato preparation. Mould in small cups and serve on lettuce leaves with mayonnaise dressing. Two or three shrimps add to the effect. Tomatoes may be more highly seasoned with spices if desired. *Mrs. August Heuer.*

NOVELTY SALAD.

Pare and grate 3 cucumbers, simmer in a cup of water for 5 minutes. Add enough hot water to make a pint, juice of 1 lemon, $\frac{3}{4}$ teaspoon salt, saltspoon of white pepper and 2 tablespoons of gelatine. Pour into ring mould to set. When chilled, serve with sliced tomatoes and mayonnaise.

Mrs. Joseph G. Peters.

ITALIAN SALAD.

Take 2 anchovies and mash to a pulp, with a little of the oil the anchovies come in. Break 1 clove of garlic into 2 or 3 pieces and add to anchovies. Add 3 tablespoons tarragon vinegar gradually with 2 saltspoons salt and 1 white pepper. Then beat in 6 tablespoons oil very slowly until all are nicely blended. Put on ice until ready to be served. This is nice served on head lettuce, endive or watercress.

Mrs. Hubbard.

TOMATO JELLY SALAD.

Three-quarters box gelatine soaked in $\frac{1}{2}$ cup cold water. Cook can of tomatoes with $\frac{1}{2}$ onion, 1 stalk celery, 1 bay leaf, 2 cloves, 1 teaspoon salt, a little parsley and dash of paprika. Cook for 10 minutes, then strain and add 2 tablespoons tarragon vinegar and the gelatine. Turn into moulds. Serve with mayonnaise.

Mrs. Powell.

STUFFED BEET SALAD.

Boil large beets and scrape off skins. When cold scoop out the insides. Chop up equal parts of beets, ham and celery. Add a little parsley. Mix with enough salad dressing (mayonnaise) to moisten. Be careful about using too much of the beet, as it makes it too sweet.

Mrs. G. W. Powell.

TOMATO SALAD.

Peel good sized tomatoes, cut in halves and put on ice until thoroughly chilled. Make a good French dressing and when ready to serve put a teaspoon of pearl onions on each half tomato. Serve on lettuce leaves, and pour about 1 tablespoon dressing over each one.

Mrs. E. C. Noe.

VEGETABLE SALAD.

Take cold vegetables left over, such as potatoes, peas, string beans, beets, etc., chill them on ice, cover with mayonnaise dressing and serve on lettuce.

POTATO SALAD.

Eight cold boiled potatoes and 1 small cucumber cut fine, 1 small onion, 3 stalks tender celery cut fine. Mix with mayonnaise dressing and in center put 2 or 3. tablespoonfuls cold boiled beets cut fine.

STRING BEAN SALAD.

Cook 1 quart of string beans tender, salt; when cold add 1 medium sized cucumber cut in small pieces, $\frac{1}{2}$ cup chopped olives, 1 small cupful chopped English walnuts. Mix with any good salad dressing.

Anne Mitchell, Albany, N. Y.

COLD SLAW.

Boil half a cup of vinegar with 2 teaspoonfuls of sugar, $\frac{1}{2}$ teaspoonful each of salt and mustard and $\frac{1}{2}$ saltspoonful of pepper. Rub a quarter of a cup of butter with 1 teaspoonful of flour to a cream and pour the boiling vinegar on it. Cook 5 minutes, then pour it over 1 well beaten egg. Mix this dressing while hot with 1 pint of red or white shaved or chopped cabbage.

Mrs. Lewis.

ITALIAN SALAD.

One cup boiled beets chopped fine, $\frac{1}{2}$ cup boiled ham chopped, 1 cup celery cut thin. Mix, add a good salad dressing and garnish with celery leaves.

Mrs. F. C. Gilbert, Duluth, Minn.

KING EDWARD'S SALAD.

Two heads of lettuce, uncurl each leaf, break in 3 pieces as it drops in the salad bowl; 3 bunches of the smallest radishes grown, drop in with the leaves; 3 little cucumbers, pickle size, shave with cabbage shaver, scatter in layers. Add 3 olives stoned; cut 1 apple in small bits; cut olives in quarters. Serve with French dressing. *Mrs. Henry S. Harris.*

COMBINATION SALAD.

Peel and slice 1 cucumber, peel and slice 3 tomatoes, slice thin 1 medium sized onion, cut 1 green pepper in small pieces, being careful to remove all the seeds; 2 heads of lettuce washed and drained. Toss this up with any good French dressing. Have everything cold and the lettuce crisp. *Mrs. E. C. Noe.*

SHAD ROE SALAD.

Soak the roe in cold water for about 5 minutes; then put it into a quart of boiling water, seasoning with 2 teaspoons salt, 1 tablespoon chopped onion, $\frac{1}{2}$ bay leaf, 1 teaspoon mixed whole spice and 2 tablespoons lemon juice. Simmer for about 15 minutes, add cold water gradually so as not to break the roe, drop a piece of ice in the water and let it stand until thoroughly chilled. Then cut into dice. Take medium sized tomatoes, cut off the stem end and scoop out the seeds and pulp. Put on ice until ready to serve. Then fill with the roe, pour over a good French dressing and serve on a bed of watercress.

SHRIMP SALAD.

Pick over 1 can of shrimps, removing the black line; add 2 cups finely cut celery. Break the shrimps in small pieces. Mix with mayonnaise dressing and place on ice until thoroughly chilled. When ready to serve place on lettuce leaves and add more mayonnaise.

LOBSTER SALAD.

Cut 1 pint of lobster meat in dice, season with a French dressing and keep on ice until ready to serve. Then mix with $\frac{1}{2}$ of the mayonnaise dressing. Make nests of crisp lettuce leaves, the poorer leaves can be broken and mixed with the lobster.

Put a large spoonful of the lettuce in each leaf with a spoonful of the dressing on top. Garnish with capers and pounded coral sprinkled over the dressing, and with lobster claws and parsley around the edge.

Mrs. Lincoln.

SALMON SALAD.

One can salmon, 3 boiled potatoes, 3 hard boiled eggs, medium sized onion and some chopped celery. For dressing take 1 teaspoon sugar, 1 teaspoon mustard, 1 teaspoon flour, scant spoon salt, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup vinegar, 1 egg, butter size of walnut, pinch of cayenne pepper. Put in double boiler and cook until it thickens.

Lillian L. Binz.

OYSTER SALAD.

One quart small oysters, 1 pint chopped celery, 3 tablespoons vinegar, 1 tablespoon oil, salt and pepper to taste. Let the oysters come to a boil in their own liquor. Drain, season with the salt and pepper, vinegar and oil. Set aside to get cold. When ready to serve drain the oysters, add the celery. Arrange on lettuce leaves and serve with mayonnaise dressing.

Mrs. L. P. Hurter.

SHRIMP SALAD.

Cut shrimps into halves and put into molds. Pour over lemon jelly made without sweetening and season well. Turn out on lettuce leaves. Put 2 small shrimps on top and pour over it a mayonnaise dressing.

Mrs. Peters.

SHRIMP SALAD.

Break a pint of fresh or canned shrimps into halves; peel and quarter 1 large cucumber, take out seeds and cut into dice. Mix with shrimps and marinate with a good French dressing. Put on ice until chilled through. Wash and chill in ice water the white part of two heads of endive. When ready to serve make a border of the endive, drain and put shrimps and cucumber in center and dress with a good mayonnaise. This is very nice served in tomato shells on lettuce leaves.

Mrs. F. E. Hubbard.

AQUARIUM SALAD.

Wash 2 bunches fresh mint and pour over it 1 pint boiling water. Soak 2 tablespoons gelatine in 1 cup cold water $\frac{1}{2}$ hour, then add the juice of 3 lemons, $\frac{1}{4}$ cup sugar and pour over hot mint water. Stir until dissolved. Strain and color with any good green coloring. Wet a mould, put in dishpan of ice water. Pour the jelly into the mould to a depth of 1 inch. When it is set, put in a layer of yellow sardines and pour on more jelly. Let this harden, then add more fish and jelly. Then wash and dry the inside leaves of one or more heads of lettuce. Make a layer of these representing shells; pour on rest of jelly to make a smooth finish to mould. Set away to harden. Serve with mayonnaise and garnish with watercress.

Mrs. S. F. Klohs.

ALMOND SALAD.

One pound almonds shelled and blanched, cut in halves; 1 pint celery cut in small pieces. Mix all together with 2 tablespoons vinegar, salt and pepper to taste. Put in cool place for 2 hours, drain, mix with a good mayonnaise dressing and serve on lettuce.

Mrs. Hurter.

CHESTNUT SALAD.

Boil large Spanish chestnuts for about 10 minutes. Remove the shells and boil again in salted water until tender. Put in ice cold water, until thoroughly chilled, drain well, serve on lettuce leaves with a mayonnaise dressing.

FRUIT SALAD.

One-half pound of white grapes, seeded, and cut in half, 1 grape fruit cut in half and pulp scooped out, 1 banana quartered and cut in small pieces, 12 Maraschino cherries. Chill thoroughly. Whip a gill of sweet cream until very light, add gradually 2 tablespoons of sugar and four tablespoons tarragon vinegar. Arrange fruit in bowl with the bleached leaves of head lettuce. Pour dressing over salad when ready to serve.

GRAPE FRUIT SALAD.

Allow half of a grape fruit for each person. Use $\frac{1}{2}$ as much celery as fruit. Shell and break up in small pieces about

3 walnuts for each person. Mix all together with a mayonnaise dressing and serve on lettuce.

APPLE SALAD.

Pare and core 1 medium sized tart apple for each person. Put in ice box until thoroughly chilled. Make a mayonnaise dressing, add chopped pecan nuts. Fill each apple with a dressing and serve on lettuce.

NUT SALAD.

Use equal parts of fresh English walnut meats broken in small pieces and crisp celery cut in inch lengths. Mix with a good mayonnaise dressing and let stand an hour before serving. Serve on watercress or head lettuce.

APPLE SALAD.

Peel and core 4 large, tart apples, seed and cut in half 1 pound white grapes, $\frac{1}{4}$ pound shelled pecans broken in small pieces. Mix with a mayonnaise dressing and dress with the white part of endive.

FRUIT SALAD.

One-half pound English walnuts broken in small pieces, 3 stalks celery cut fine, $\frac{1}{2}$ pound white California grapes seeded, 3 large Jonathan apples diced. Mix with mayonnaise dressing. Serve on lettuce.

Mrs. Fred Caine.

CHERRY SALAD.

Take Maraschino cherries, drain off liquor and put into the cavity left by the stone a hazel nut meat, blanched in hot water and skin rubbed off. Have the nuts cold before placing in cherries. Set the prepared cherries on ice until ready to serve. Cover with mayonnaise dressing and serve on lettuce.

OR

Mix Maraschino cherries with English walnut meats, add a little of the juice and add either French or mayonnaise dressing.

BANANA AND PEANUT SALAD.

Slice bananas lengthwise. Cover with finely ground peanuts and serve on lettuce leaves with rich mayonnaise.

Mrs. Genevieve Bookwalter.

CHERRY SALAD.

Take California cherries, stone and add chopped English walnuts and chopped celery in equal parts. Mix with mayonnaise dressing and serve on lettuce leaves cut in strips or lettuce cups.

PEANUT SALAD.

Soak 1 cup of nuts in olive oil, drain and mix with 2 cups of finely cut celery and 1 dozen pitted olives. Mix with a mayonnaise dressing and serve on lettuce.

From "Tried and True."

ORANGE SALAD.

Peel and cut 2 oranges in small pieces, add $\frac{1}{4}$ of a pound of English walnuts blanched. Serve on lettuce with mayonnaise dressing.

Mrs. Henry S. Harris.

WHITE GRAPE AND CELERY SALAD.

Seed California grapes; add equal parts of diced celery. Serve on lettuce leaf with oil mayonnaise.

Grace Jones.

GRAPE FRUIT SALAD.

Peel and break the grape fruit up into pieces, then add an equal amount of celery cut in rather small pieces. Serve on lettuce with French dressing.

Mrs. Hal D. Tracey.

COCOANUT SALAD.

One-half cocoanut grated, 2 large Jonathan apples peeled, cored and diced, 2 stalks celery cut fine, 2 tablespoons sweet onions chopped very fine, 1 tablespoon parsley cut fine, 3 chili peppers. Mix, cover with a good French dressing and serve, either in cucumber boats or tomato shells.

BANANA SALAD.

Cut bananas in half lengthwise, place on lettuce leaves and pour over a good boiled salad dressing to which has been added 1 cup of whipped cream and chopped almonds. Garnish with Maraschino and mint cherries. *Mrs. John Vance Cheney.*

LEMON CREAM SALAD.

Beat yolks of 3 eggs very light, add gradually 1 small cupful sugar, 2 teaspoons flour and the juice of 2 lemons. Melt 1 teaspoon butter in $1\frac{1}{4}$ cupfuls boiling water, add the beaten egg mixture and boil until thick. Remove from fire and whip in 1 cup of whipped cream. Peel and cut in small pieces 1 large, tart apple, slice 4 bananas, six thick slices of canned pineapple. Mix and chill thoroughly. When ready to serve mix with dressing and put on lettuce leaves in fancy fruit glasses.

FRUIT SALAD.

Pineapple, oranges, bananas, white grapes seeded and peeled peaches, as many as desired. Put in a bowl, squeeze the juice of 2 large oranges in another bowl; add $\frac{1}{2}$ pound of powdered sugar, $\frac{1}{2}$ pint of Maraschino, 1 gill of brandy, 3 tablespoons of cracked ice. Mix well, pour over fruit. Beat a quart of fresh cream stiff, add sugar and Maraschino, 1 gill. Mix gently. Put the cream high in the center; add a few grapes. Pretty salad and good. *Mrs. Henry S. Harris.*

GRAPE FRUIT SALAD.

Prepare the grape fruit as for the table, sweeten to taste. Mix 1 tablespoon of salad oil with the juice of 1 lemon. Season with paprika and salt, pour over grape fruit. Serve on lettuce. Maraschino improves it, adding the cherries on top of the salad. *Mrs. Henry S. Harris.*

MARGUERITE SALAD.

Take 6 hard boiled eggs, rub yolks through sieve, chop whites fine, moisten with mayonnaise dressing. Make cups of lettuce leaves, putting in each 1 teaspoonful of the yolks and around them the chopped whites.

CHICKEN SALAD.

Boil 1 chicken until tender. Chop moderately fine the whites of 12 hard boiled eggs. Cut the chicken up in small pieces. Measure the chicken and add as much chopped celery and cabbage in equal parts. Mash the yolks fine, add 2 tablespoons butter, 2 teaspoons sugar, 1 teaspoon mixed mustard. Season to taste with salt and pepper, then beat in gradually $\frac{1}{2}$ cup good vinegar. Mix chicken, whites of eggs and celery and cabbage, put into bowl, pour over dressing and garnish with lettuce leaves and stuffed olives. *Mrs. Lawrence.*

SWEETBREAD SALAD.

Soak sweetbreads in salt water for an hour, then boil until tender. Cool, then chop fine and mix with 1-3 as much celery. Serve with mayonnaise dressing.

COTTAGE CHEESE SALAD.

Mix cottage cheese with cream, season with salt and pepper, make into little balls and serve with watercress on lettuce leaves, with either a French dressing or a mayonnaise.

DEVILLED HAM SALAD.

Mix 2 teaspoons devilled ham with 4 tablespoons grated horseradish. Sprinkle $\frac{1}{2}$ teaspoon salt over 3 cups of cold boiled potatoes diced; add 1 teaspoon of lemon juice; stir in gently $\frac{1}{2}$ of ham mixture and pour balance over all. Garnish with hard boiled eggs cut in quarters lengthwise, sliced gherkins and sprigs of fresh parsley.

SALAD.

White cherries stuffed with hazel nuts or filberts on crisp lettuce leaves, shaped like a cup, white mayonnaise. A very pretty salad for a green and white luncheon. *Ida S. Downs.*

CHRYSANTHEMUM SALAD.

Take small yellow chrysanthemums and put them into boiling water and cook about 2 minutes. Drain and put into very cold water until ready to serve. Then drain again and put into a bowl with sugar, salt and vinegar enough to season. Mix thoroughly. *Mrs. Tei Miyamori.*

NASTURTIUM SALAD.

Take cucumbers, peel them and cut in halves lengthwise. Scoop out all the seeds and lay in ice cold water until ready to serve. (One-half cucumber for each person to be served.) For each cucumber chop fine 1 peeled tomato, 4 or 5 medium sized nasturtium leaves, 1 small onion and $\frac{1}{2}$ cup chopped cabbage. Make a white mayonnaise dressing. Mix $\frac{1}{2}$ cupful of it with vegetables. Fill each cucumber boat with salad. Use nasturtium leaves and blossoms for garnishing instead of lettuce.

Mrs. F. E. Hubbard.

PASTRY.

*"What moistens the lip and what brightens the eye,
What calls back the past like the rich pumpkin pie?"*
—Whittier.

PASTRY.

The water used in making pastry should always be cold, and in summer ice water is the best. Fruit and filling should always be cold when put into the crust.

PUFF PASTE.

One cup flour, 1 cup butter, 1 teaspoonful salt, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful baking powder. Rub all well together. Beat 1 egg very light, add 1 small bottle of very cold cream and add to the other ingredients. You may have to add a little more flour. Handle as little as possible. *Mrs. A. Marks.*

PLAIN PIE CRUST.

Sufficient for 1 pie: 1 cup of flour to $\frac{1}{2}$ cup of lard, $\frac{1}{4}$ teaspoonful salt and pinch of baking powder, 3 tablespoons ice water.

CUSTARD PIE.

Make a custard of the yolks of 3 eggs and the white of 1, $\frac{1}{2}$ cup of sugar, 2 cups of rich milk, a pinch of salt and flavoring to suit the taste. Bake it in ordinary crust. Put it in quick

oven that the crust may not be heavy, and as soon as it is heated remove it to a place in the oven of a more moderate heat, that the custard may bake slowly and not curdle. When done beat the whites of 2 eggs to a froth; add tablespoon sugar and spread over the top and return to the oven to brown.

Mrs. E. C. Noe.

CHERRY PIE.

Line the dish with good crust and fill with ripe cherries that have previously been pitted, regulating the quantity of sugar you scatter over them by their sweetness. Sprinkle 1 tablespoonful flour over all and cover and bake in medium hot oven about $\frac{1}{2}$ hour.

POTATO PIE.

Cream 1 tablespoonful butter, 1 cup sugar (scant), yolks of 2 eggs, beaten until they are very light, 1 cup of milk, 1 cup of cold mashed potatoes pressed through colander, add a little salt. Lastly add the beaten whites of 2 eggs and bake with 1 crust, same as custard pie.

Mrs. Frank Upham.

MRS BAST'S MINCE MEAT.

Four pounds lean beef, $\frac{1}{2}$ pound suet, 1 pound raisins, 1 pound currants, 2 pounds brown sugar, $\frac{1}{2}$ peck apples, $\frac{1}{4}$ pound citron, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon mace, 2 nutmegs, cider to taste.

MINCE MEAT.

Five pounds very lean boiled beef chopped fine, 4 pounds seeded raisins, 4 pounds currants, 3 pounds finely chopped suet, $1\frac{1}{2}$ pecks finely chopped apples, 1 tablespoonful salt, 4 pounds brown sugar, 3 ounces ground cinnamon, 3 ounces allspice, 3 ounces cloves. Mix thoroughly, add 3 quarts scalding hot sweet apple cider. When thoroughly mixed add 1 quart best brandy. Let stand in crock 3 weeks before using. Add more spice and cider if necessary.

Dr. Jessie G. Forrester.

COCOANUT PIE.

Make puff paste of 1 cup flour and little salt, $\frac{1}{2}$ cup lard and $\frac{1}{4}$ cup water. Line two pie plates.

CUSTARD.

Yolks of 6 eggs, 1 cup sugar, 1 pint sweet milk, 1 fresh cocoanut (grated). Beat whites with little sugar and put on top and brown in oven.

Lillian L. Binz.

CREAM COCOANUT PIE.

Bake pie crust, then make filling and when cool fill the crust and bake for about 10 minutes in a moderate oven. Filling: 1 quart cream or milk, add a little piece of butter. Cook in a double boiler and add to same 1 tablespoon of corn starch or flour. Grate cocoanut, add 1 cup sugar and pour boiling mixture over it. When cold, or nearly so, add the beaten whites of 4 eggs. Bake with one crust. Make two pies.

CHOCOLATE PIE.

Four tablespoonfuls grated chocolate, 1 pint water, yolk of 2 eggs, 2 tablespoons cornstarch, 6 tablespoons sugar. Boil until thick. 1 teaspoon vanilla. Bake the crust, pour in chocolate. Beat whites of eggs with 1 cup of sugar. Spread over the top and brown.

Mrs. M. L. Fixen.

LEMON PIE.

Three-fourths cup sugar, yolks of 3 eggs, 2 tablespoons melted butter, 2 tablespoons sweet cream, juice and grated rind of 1 lemon. Frosting: Whites of 3 eggs beaten stiff, $\frac{3}{4}$ cup of sugar.

Mrs. John Vance Cheney.

COCOANUT CREAM PIE.

Heat 2 cups sweet milk, thicken with 2 tablespoons corn starch, add yolks of 2 eggs, sugar and flavoring to taste. It should be very thick so it will be firm when cold. Stir in $\frac{1}{2}$ cup of fresh grated cocoanut and spread in a previously baked rich crust. Beat up the whites of the 2 eggs with sugar to a stiff merangue, sprinkle thickly with cocoanut and brown in oven.

Mrs. Seymour Jones.

SQUASH PIE.

Two teacups of boiled squash, $\frac{3}{4}$ teacup brown sugar, 3 eggs, 2 tablespoonfuls of molasses, 1 tablespoonful melted butter, $\frac{1}{2}$ teaspoonful ginger, $\frac{1}{2}$ teaspoonful cinnamon, 2 teacups of milk, a little salt. Makes 2 pies.

APPLE LEMON PIE.

Grate the yellow rind of 1 lemon, add the juice, 1 egg, 1 cup of sugar. Beat well together, then stir in 2 medium sized apples, grated. Bake between two crusts.

Mrs. Almet Powell.

NEW ENGLAND PUMPKIN PIE.

Stew the pumpkin until soft and then press through a sieve. To a quart of pumpkin allow 2 quarts of milk and 6 eggs. Beat the eggs well and stir into the milk, adding gradually the sifted pumpkin, add a little melted butter, sweeten to taste, a little salt, a very little cinnamon, 1 teaspoonful ginger. Pour into shells of pie paste and bake in a quick oven.

RHUBARB PIE.

Peel the rhubarb, cut into inch pieces, pour boiling water over it, let it stand 10 minutes, drain, fill the pie plate, sprinkle thickly with 1 cup of sugar, dot with bits of butter, cover with a crust and bake.

Boston Cook Book.

LEMON PIE.

Line pie plate with rich crust. Boil 1 small cup milk and 1 teaspoonful flour in a double boiler for 3 minutes. Grate the rind and squeeze the juice of 1 lemon, add to it 6 tablespoons sugar (heaping) and yolks of 2 eggs, beat well and add milk and flour. Stir together and pour into pie plate, bake 15 minutes. Have the whites of 2 eggs beaten stiff, add 3 tablespoons of granulated sugar, spread on pie and return to oven and brown.

MOCK CHERRY PIE.

One and one-half cups cranberries (split), $\frac{1}{2}$ cup large raisins stoned and chopped, 1 cup boiling water, 1 cup sugar (granulated), 1 tablespoon flour, 1 teaspoon vanilla. Bake with two crusts.

PINEAPPLE PIE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet cream, 5 eggs, 1 pineapple, grated. Beat butter and sugar to a cream, add beaten yolks of eggs, then the pineapple and cream, and lastly

the beaten whites, whipped in lightly ; or the whites can be used in a meringue for the top. Bake with an under crust only."

Mrs. F. E. Hubbard.

CUPID'S WELLS.

Cut the rounds of puff paste of 3 or 4 different sizes, use the largest one for the bottom and cut the centers from the others, leaving the rims of different width, and put them on the whole round, with the narrowest at the top. Bake and fill with the following: 1 can grated pineapple, 2 cups sugar, 1 cup water, 1 tablespoonful flour. Cook slowly 30 minutes. This mixture will make 14 tarts.

LEMON PIE FILLING.

Juice of 2 lemons, grated rind of 1 lemon, yolks of 2 eggs, $1\frac{1}{4}$ cups of sugar, 2 tablespoonfuls corn starch, slightly rounded, 1 cup of boiling water ; add the water after the other ingredients have been thoroughly beaten together, then cook until clear. Have the pie crust baked before filling. Whites of 2 eggs for the meringue on pie.

Mrs. C. M. Walworth.

LEMON PIE.

One tablespoonful of corn starch stirred into a little cold water, add 1 cup of boiling water, let it come to a boil, then add 7 tablespoonfuls of sugar, yolks of 4 eggs, grated rind and juice of 2 lemons. Bake with a bottom crust. Then beat the whites of the 4 eggs with 2 tablespoonfuls of sugar, cover the top of the pie and brown slightly.

DELICIOUS PRUNE PIE.

Make a crust of 1 large cup flour and $\frac{1}{2}$ cup butter ; a little water very cold. Roll, then take 1 tablespoonful butter and put it over the rolled crust in small bits ; fold, and leave in the ice chest half an hour before using. This method of making the crust gives it a fluffy, puff-paste-like consistency. For the filling: Scald $\frac{3}{4}$ pound prunes, then boil until tender with 4 tablespoonfuls sugar and $\frac{1}{2}$ cup of fruit juice (any left over juice from preserved fruit will do) ; stone ; add 2 tablespoonfuls chocolate and 3 tablespoonfuls of the juice. Cover with narrow strips crossing each other.

Mrs. A. B. Ward, 176 Twenty-fourth St., Milwaukee, Wis.

CURRANT PIE.

One cup mashed ripe currants, 1 cup sugar, 2 tablespoonfuls water, 2 tablespoonfuls flour and beaten yolks of 2 eggs. Frost top with whites of eggs whipped with 2 tablespoonfuls sugar. Very nice.

PINEAPPLE PIE.

One small pineapple grated fine or $\frac{1}{2}$ can grated pineapple, 1 cup cream, $\frac{1}{2}$ cup sugar, yolks of 3 eggs. Mix all together and bake in a rich paste, add the whites of the eggs, well beaten, with 2 tablespoonfuls granulated sugar.

Mrs. Alonzo P. Daniels.

LEMON PIE.

(One pie only.)

One cup of sugar, $\frac{1}{4}$ cup of butter, 3 eggs beaten together, 1 lemon, juice only. Bake in crust.

PIE CRUST.

One cup of winter wheat flour, 1 tablespoonful of cottolene or 2 tablespoonfuls of lard, $\frac{1}{2}$ teaspoonful salt, 3 tablespoonfuls of cold water.

Miss Jennie Drake.

PRUNE PIE.

Soak the prunes in cold water (1 pound) and when fully swollen, stew them in water to cover until very tender. Press through a strainer, flavor with lemon or pineapple and sweeten to taste. To each cup of the strained prunes allow 2 eggs and $\frac{1}{2}$ cup of cream. Beat the yolks, mix with cream, then stir into prunes, adding the stiffly beaten whites the very last thing. Make a rich pastry, line the tin and pour in the prune mixture and bake in a quick oven.

Mrs. Lincoln.

WASHINGTON PIE.

One cup sugar, 1 egg, 1 large kitchen spoon butter, 2 cups flour, 2 level teaspoons cream tartar, 1 level teaspoon soda (3 teaspoons baking powder can be used instead of cream of tartar and soda). Salt and flavor to taste. Filling: 1 cup milk, yolks of 2 eggs, 1 tablespoon flour, 2 tablespoons sugar. Flavor with vanilla. Cook in double boiler, stirring constantly until it thickens.

Mrs. E. J. Henry.

PAN DOUDY FOR DESSERT.

Take a nice white granite iron deep baking dish and put thin pie crust all on the sides, inside the pan; cut the apples (pippins) into dice, toss it full of these pieces well wet up with cold water and sugar and little cinnamon or nutmeg and cover with upper crust when well baked (slowly). Take off upper crust and add plenty of fresh butter and more sugar and place back again and put something heavy on top when cooling. Eat with cream. *Mrs. N. A. Pennoyer, Kenosha, Wis.*

SQUASH PIE.

One pint of milk, 1 pint of stewed squash, 1 level tablespoon of butter, 1 level teaspoon of salt, 1 good half cup of sugar, $\frac{1}{2}$ teaspoon of ginger, $\frac{1}{4}$ of a nutmeg, grated, 2 eggs, a piece of stick cinnamon about 2 inches long, 1 teaspoon of ground cinnamon, $\frac{1}{4}$ teaspoon of cloves. Put the milk and cinnamon on the fire in the double boiler and cook for 20 minutes. Rub the squash through a fine strainer and add the salt, sugar, butter and spices to it. Pour the boiling milk on the mixture. Remove the cinnamon and beat well, then set away to cool. When cool add the eggs, which should have been thoroughly beaten with a spoon. Line a deep plate with pastry and pour the squash mixture into it. Bake for 45 minutes in a moderate oven. *Miss L. Thieme.*

PUDDINGS.

"The proof of the pudding is in the eating." (Or if you prefer the later version "in kissing the cook.")

ENGLISH PLUM PUDDING.

One and one-half pounds each raisins and currants, $\frac{1}{2}$ pound each citron and lemon, 1 pound each suet, brown sugar and bread crumbs, 1 nutmeg, 1 tablespoonful cinnamon, 1 teaspoonful each cloves and mace, $\frac{1}{2}$ teaspoonful allspice, 1 gill each brandy and wine, 6 eggs. Cut lemon and citron in thin slices, chop suet very fine, being careful to remove all strings, beat eggs: put all into bowl, mix well, press into pan smoothly.

Cover closely before putting in steamer. Steam 5 hours. Serve with brandy sauce, for which cream together tablespoonful butter, 1 cup powdered sugar, add juice of $\frac{1}{2}$ lemon, stir in 3 tablespoonfuls boiling water, heat for 2 minutes over fire, or until steaming hot, then add quickly the stiffened whites of 2 eggs, beat very hard. Take from fire, pour in wine glass of brandy and serve. This pudding is better if made several weeks before using. Leave in pan, put in air tight receptacle. When wanted for use put covered pan in steamer, same as when cooking, and steam about an hour.

Mrs. James Flanigan.

MARLBORO HOUSE AMBROSIA.

One pineapple, 1 cocoanut, 1 quart of strawberries, $\frac{1}{2}$ dozen oranges, $\frac{1}{2}$ dozen bananas. Pare and slice the pineapple round the fruit. Pare and slice the bananas lengthwise, cutting them in strips. Divide the oranges in segments, take off all pith and lay in fine sugar. Pare the cocoanut and place in ice water. Hull the strawberries and keep them cool. An hour before serving prepare as many plates as are to be served. Place first the slice of pineapple, sift over this sugar and a small amount of the cocoanut, grated. Build a nest of the banana strips, log cabin style; fill with the oranges and strawberries, heaping high; sift over the sugar and grate the cocoanut until white. Keep in cold closet until served.

Mrs. Guy Magee.

CUSTARD SOUFFLE.

Two scant tablespoons of butter, 2 scant tablespoons of sugar, 2 scant tablespoons of flour, 1 cup of milk, 4 eggs. Let the milk boil. Heat flour and butter together, add to them gradually boiling milk. Cook 8 minutes, stirring often. Beat sugar and yolks of eggs together, add to the cooked mixture and set away to cool. When cool, beat whites of eggs stiff and add to the custard. Bake in a buttered pudding dish in a moderate oven. Serve immediately with cream sauce.

STEAMED GRAHAM PUDDING.

One cup molasses, 1 cup Graham flour, 1 cup white flour, 1 cup sweet milk, 1 cup seeded raisins, 1 cup currants, 1 egg, 1 teaspoonful soda. Steam $2\frac{1}{2}$ hours. Use chopped figs in place of raisins and currants if preferred. *Mrs. Chas. Wilson.*

BAKED APPLE TAPIOCA.

Let 1 cupful tapico stand 15 minutes in cold water, then pour off and add fresh water and let cook until like jelly. Add 1 cup sugar, then pour over apples and bake until apples are done.

PLAIN CANADIAN PLUM PUDDING.

One and one-half cups bread crumbs, 1 cup grated carrot, 3 cups flour, 1 cup sugar, 1 cup molasses, 2 cups suet, $2\frac{1}{2}$ cups raisins, 1 cup currants, 1 teaspoon soda in $1\frac{1}{2}$ cups milk, teaspoon baking powder in flour, 1 cup chopped lemon peel, 1 cup chopped dates, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, little nutmeg and salt. Steam 4 hours. Use large or small cup for measuring, according to size of pudding.

Mrs. John Pike, Windsor, Ont.

SPANISH CREAM.

One quart cream, 4 tablespoonfuls corn starch, 6 tablespoonfuls milk. Sweeten to taste; flavor with sherry; cook in double boiler till thick. Line the bottom of pudding dish with $\frac{1}{2}$ pound of macaroons which have been dipped in sherry and sprinkle over them $\frac{1}{2}$ pound of candied cherries cut in half, or canned ones strained dry. When cream is cold pour over. Serve very cold.

Mrs. G. W. Powell.

WALNUT SOUFFLÉ.

Five eggs, 1 cup granulated sugar, 1 cup powdered sugar, 1 cup farina, $\frac{1}{2}$ teaspoon baking powder, 1 pound English walnuts shelled and broken in small pieces. Beat yolks of eggs and sugar 15 or 20 minutes, add other ingredients and mix well. Fold in the whites of eggs last. Bake in moderate oven about 30 to 40 minutes. Serve cold with sweetened whipped cream, flavored with vanilla.

Mrs. L. P. Hurter.

A DAINTY DESSERT.

One pint sweet milk in double boiler, 3 yolks eggs beaten light, add 3 tablespoonfuls sugar and 1 pinch salt. When milk is at boiling point add egg mixture, stir until it thickens, then add vanilla to suit taste. Arrange pieces of stale cake in shallow dish, pour over the custard and set to cool. Serve as follows:

3 egg whites beaten and spread over when served; scatter the top with grated cocoanut or blanched shredded almonds.

Mrs. F. Voigtmann.

ANGEL PUDDING.

One pound English walnuts, 9 ounces dates, 7 ounces powdered sugar, 2 teaspoonfuls baking powder. Chop walnuts and dates, add sugar and baking powder; beat whites of 5 eggs, add to above and bake $\frac{1}{2}$ hour. Serve with whipped cream.

Mrs. G. W. Powell.

TURK'S HEAD PUDDING.

Three eggs, 2 cups milk, 8 tablespoonfuls flour, (sifted three times), little salt. Beat a long time. Bake in moderate oven 1 hour. Serve hot with sauce.

Mrs. C. C. Cobb.

CARAMEL PUDDING.

One quart of milk, $\frac{1}{2}$ cup sugar, 3 tablespoons flour (heaping), 5 eggs—3 will do. When the milk boils add sugar, yolks of eggs and flour to it and thoroughly cook. Add caramel until its flavor suits your taste. Salt. Beat whites stiff, add 2 tablespoons granulated sugar and when beaten stiff fold in, $\frac{1}{2}$ cup chopped English walnuts. Sprinkle caramel over top and brown. Eat cold with cream and sugar. *Mrs. A. B. Prindle.*

BUTTERMILK PUDDING.

Cream together 1 cup butter, 2 cups of sugar, add the beaten yolks of 6 eggs and beat together well. In another bowl place 6 tablespoons of flour and slowly add 1 quart buttermilk. Place all together and stir well, then flavor with 1 teaspoonful vanilla and the well beaten whites of 6 eggs. Bake the same as custard for 40 minutes.

Mrs. O. W. Watson.

JELLIED APPLES.

Peel and core firm, tart apples, 8 or 10, according to size. Put them over the fire in just enough water to cover them and sprinkle generously with granulated sugar. Cook slowly until tender. Take them out with a split spoon. Place in dish in which you wish to serve them. Bring the liquid left from them to a boil and add to it $\frac{1}{2}$ cup of gelatine, which has been soaked

in a very little water; when this is dissolved pour over the apples. Set to cool in ice chest. Serve with cream, plain or whipped.

Mrs. F. Voigtmann.

ORANGE FOAM.

One-half box gelatine, soak in cold water 15 minutes; add 1 pint boiling water, 2 cups sugar, juice of 4 oranges, juice of 1 lemon, stir and strain. When thick as syrup add beaten whites of 5 eggs. Form in small cups and serve with cream.

Mrs. G. W. Powell.

DATE SOUFFLÉ.

One cup sugar, 2 eggs, 1 tablespoonful flour, 1 teaspoon baking powder, 1 cup walnuts quartered, 1 cup dates, seeded and cut in two. Mix in order written. Baked about $\frac{1}{2}$ hour in moderate oven. Serve with whipped cream, sweetened to taste, and flavored with vanilla.

Mrs. E. C. Noe.

SUET PUDDING.

Two and one-half cups of flour, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 1 cup chopped suet, 1 cup raisins, 1 cup of milk, 1 cup of molasses, 1 cup shelled and blanched almonds, chopped but not too fine. Sift soda, salt and spice into flour, then add suet, raisins and nuts, mix thoroughly. Then mix milk with molasses and add last. Steam 3 hours.

Mrs. G. W. Powell.

RAISIN PUFFS.

One-half cup butter, 2 tablespoons sugar, 2 eggs, 2 cups flour, 1 cup milk, 3 teaspoonfuls baking powder, 1 cup raisins chopped fine. Steam in small cups $\frac{1}{2}$ hour.

Mrs. G. W. Powell.

RAISIN PUDDING.

One-half cup seeded raisins, 1 cup sweet milk, 2 eggs, 3 tablespoons melted butter, 1 tablespoon sugar, 2 cups sifted flour, 3 teaspoons baking powder, 1 teaspoon salt. Put into well buttered mold and steam 1 hour. Serve with sweet sauce.

Miss Alma Soderberg.

FRUIT DESSERT.

Take a large pineapple, cut the top off thick enough to leave the pines intact. Scoop out the inside so as to leave only the shell. Take the scooped out pineapple and shred from the core. Cut one grape fruit in half and scoop out the pulp. Seed 1 pound of white grapes. Mix fruit and sweeten to taste. Add about 1 dozen Maraschino cherries, $\frac{1}{2}$ cup Maraschino liquor, $\frac{1}{2}$ cup sherry wine, 1 tablespoon brandy. Put all in pineapple shell and cover tight. Place in a very cool place until ready to serve, then tie a pretty bow of pink ribbon around the pines before sending to table.

Mrs. Macquarrie.

STEAMED PUDDING.

Two eggs, 1 cup molasses, 2 cups flour, $\frac{2}{3}$ cup suet, butter size of walnut, 1 cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, 1 cup seeded raisins, $\frac{1}{4}$ teaspoonful salt. Steam 1 hour. Serve with cream.

Mrs. Emma Bissell.

BLUEBERRY PUDDING.

One heaping tablespoonful butter, 1 cup sugar, rub to cream with butter, 2 teaspoonfuls baking powder in 2 cups flour, 2 eggs, pinch of salt, 1 cup milk, 1 quart blueberries. Flour berries before putting them into batter. Steam 2 hours. Serve with hard sauce.

Christine Munson.

MACAROON OMELET.

(For Sunday night supper.)

Six eggs, 6 tablespoonfuls water, pinch salt, 6 macaroons, rolled into coarse crumbs, 1 large spoonful flour, $\frac{1}{2}$ teaspoonful baking powder. Mix baking powder with flour and gradually add water and unbeaten eggs. Beat well, add salt and macaroons. Fry slowly in hot butter and when almost done put under broiler to make it puff up. Remove carefully and sprinkle powdered sugar over it and garnish with eighths of lemons and a large spoonful of currants or raspberry or strawberry jelly. The lemon is to be squeezed over omelet if liked.

Mrs. N. E. Johnson.

ORANGE GELATINE (FINE).

Soak $\frac{1}{2}$ box Plymouth Rock gelatine in 1 cup cold water. When dissolved add 1 cup boiling water. Take juice of 6 oranges and 1 lemon, the rind of 1 orange and part of the lemon rind and 3 cups of sugar. Stir up well, but do not put on the fire. Add the gelatine. Let cool, then for 15 minutes beat into it the whites of 3 eggs (beaten). Serve in sherbet cups with whipped cream. In warm weather prepare the day before using.

Mrs. Howard Robinson.

FARINA PUDDING.

Two ounces of butter, 3 tablespoons of farina, $1\frac{1}{2}$ pint of boiling milk, 5 eggs, 5 tablespoons of sugar, grated rind of 1 lemon. Melt the butter, mix the farina with it, add the boiling milk, cook this to a thick mush. When cool take the yolks of the eggs, sugar, grated rind of lemon, whites of eggs, well beaten, and mix all well together. Butter a pudding dish, flour it over and pour in the pudding. Place in a pan of boiling water. Bake 1 hour. Sauce: Yolks of 2 eggs, 4 tablespoons of sugar, $\frac{1}{4}$ pound of butter. Cream butter and sugar together, add the eggs, and let it simmer a few minutes. It is best made in a bowl and placed in hot water.

Mrs. August Heuer, Jr.

CHARLOTTE RUSSE.

One-third box of Cox's gelatine, dissolved in a tea cup of milk, 1 quart of double cream, whipped stiff, 3 eggs, 1 tea cup of sugar. Mix the yolks of the eggs, well-beaten, with the milk and gelatine, then add the sugar. Pour into the whipped cream, without cooking, then add the whites of the eggs, well-beaten, and flavor with vanilla, rum or sherry wine. Then pour into moulds lined with lady fingers, and put in a cold place. Dissolve the milk and gelatine by heating and stirring.

Mrs. Edward Fallon.

APPLE COBBLER.

Slice 6 or 8 good tart apples in a 3 quart tin pan and add 1 cup of sugar, 1 heaping teaspoon of butter, enough hot water to not quite cover the apples (many other fruits are equally good). Crust for Clobber: 2 cups of sifted flour, sift again

with 2 heaping teaspoons of baking powder, 1 cup of milk, a pinch of salt. Mix well with a spoon and drop on top of the apples, leaving a hole in the centre for the steam to come through. Cover tight and do not remove the cover until done. Set where it will boil very slowly $\frac{3}{4}$ of an hour. Use hard sauce or cream and sugar as preferred. (This same receipt, with $\frac{1}{2}$ cup more flour, makes a delicious dumpling for pot pie.)

Miss Emma Butler.

GINGER APPLES.

Two apples (greenings or other hard apples), 1 pound sugar, 3 cupfuls water, 1 slice lemon, $\frac{1}{2}$ stick cinnamon, $\frac{1}{4}$ pound candied ginger. Make a syrup of sugar, water, ginger, lemon and cinnamon. Pare apples with silver knife and throw in cold water to preserve color. Put syrup in a small stone crock and whole apples in syrup. Bake in a slow oven, turning occasionally, until tender and transparent. Serve cold with a large spoonful of whipped cream.

Mrs. N. E. Johnson.

PUDDING DIPLOMATE.

(A La Tanty.)

Two ounces Malaga grapes, 2 ounces Sultana grapes, 2 ounces Corinth grapes, 2 ounces candied orange or lemon peel, 4 ounces stale lady fingers, 4 eggs, 4 tablespoonfuls sugar, 1 tablespoon cornstarch, 1 pint milk, 1 tablespoonful rum. Place alternate rows of fruit and lady fingers in a mold (buttered) beginning with fruit and ending with lady fingers. Mix the remaining ingredients and pour over the whole. Place in steamer and steam for two hours. Serve with a Sambayon sauce.

Mrs. N. E. Johnson.

BATTER PUDDING.

Scald 1 quart of milk. Add 3 tablespoons of butter, 5 tablespoons of flour rubbed together. Cook until thick. When cool add yolks of 12 eggs and 6 tablespoons of sugar. Then fold in the whites of 12 eggs, which have been beaten stiff. Flavor and bake in moderate oven. Serve with hard sauce.

Miss Drake.

QUEEN OF CUSTARDS.

Put one pint of new milk in double boiler, sweetened to taste. Beat 4 eggs very light and add to milk. Cook until a thick coating covers the spoon and set aside to cool. Dissolve $\frac{1}{2}$ box of gelatine and add to custard when it begins to cool. After it begins to congeal, add $\frac{1}{4}$ pound of candied cherries and $\frac{1}{4}$ pound of candied pineapple. A quarter pound of almonds blanched and chopped. Stir all these into custard. Add 1 pint of whipped cream and put into a mold to freeze. A pint of rich cream, whipped stiff and added to custard, improves it very much. Serve with hot sauce. Sauce: One pint of brown sugar, $\frac{1}{2}$ pint of water, 1 heaping tablespoon of butter, and wine from maraschino cherries. Flavor with whiskey. Cook until thick. Slice the pudding and pour sauce over it, or you can serve with whipped cream. It is better with sauce.

Miss Jennie A. Drake.

HARTFORD PUDDING.

One cup stale bread crumbs, 1 cup chopped suet, 1 cup coffee A sugar, 1 cup flour, 1 cup sour milk, 1 teaspoonful of soda, 1 nutmeg grated, 1 teaspoonful cinnamon, 1 pound of raisins. Steam three hours. Delicious and cheap. Serve with hot sauce.

Miss Drake.

CARAMEL TAPIOCA.

Soak 1 cupful tapioca in 2 cupfuls cold water. Cook until transparent, adding more water if necessary. Then add 1 cup of browned sugar, a good pinch of salt and butter size of an egg. Bake about 30 minutes. Serve with whipped cream, sweetened and flavored.

Mrs. C. A. Burton.

AUNT HELEN'S SUET PUDDING.

One cup of suet chopped fine, a pinch of salt, 1 cup of New Orleans molasses, $\frac{1}{2}$ teaspoon soda in molasses, 1 cup milk, 3 cups flour (no more), 2 cups raisins, chopped. Boil in mold 3 hours. Sauce: 1 cup butter, 2 cups granulated sugar (creamed), 2 eggs beaten stiff. Mix eggs and creamed butter and sugar and put into a double boiler. Stir occasionally till it foams. Just before serving add brandy, vanilla and nutmeg, 6 tablespoons of boiling water. In winter you can keep this pudding in the mold any length of time.

Lucia C. Beebe.

DELICIOUS PLUM PUDDING.

One cupful beef suet chopped fine and smooth, 1 cupful fine cracker crumbs, 1 cupful sifted bread crumbs, 1 cupful raisins, 1 cupful currants, 1 cupful almonds chopped coarse, 1 cupful candied or preserved cherries, 1 cupful candied orange, lemon and citron mixed, 1 cupful flour with 1 teaspoonful baking powder, 1 cupful molasses, 1 cupful grape juice, 1 cupful sugar, 1 cupful apples, chopped, 4 eggs, 1 teaspoonful salt, 1 teaspoonful cinnamon, 1 teaspoonful grated nutmeg. Soak raisins, currants and almonds in hot water. Rub skins off almonds and chop. Dry raisins and currants on back of stove. Shave orange peel, lemon peel and citron fine (do not chop). Mix fruit, nuts and candied cherries with flour. Set aside. Chop suet fine, add cracker crumbs, bread crumbs and molasses, sugar, apples, grape juice, spices, and well-beaten eggs. Pour into a well-buttered mold and boil five hours. After boiling remove lid of mold and dry well on back of stove or in a slow oven before putting away for Christmas day. Steam for at least 1 hour when ready to serve and pour over it 1 cupful of rum and a little granulated sugar and light it up. Do not forget the holly for center. Serve with foaming sauce.

Mrs. N. E. Johnson.

RICE SOUFFLÉ.

Wash $\frac{1}{2}$ cup rice and let cook for about 3 hours in double boiler with a quart of milk and 1 teaspoon salt, and when cold whip 1 pint of cream and stir all together. Put in a mold and let get cold. Serve with hot raspberry or any other red fruit sauce.

Mrs. Geo. E. Watson.

CARAMEL APPLES.

Six nice red apples. Take out core and fill with light brown sugar; also spread sugar over them. One teacup of water. Bake until done.

Elinor Ericksen.

MARSHMALLOW CREAMS.

This quick dessert is both dainty and delicious, but must be prepared while the substantial part of the meal is being eaten, and served at once. Provide 2 dozen good marshmallows and make 1 dozen sandwiches of them by placing $\frac{1}{2}$ teaspoonful of some jam (strawberry preferable) between two marshmal-

lows. Place these in a baking pan and set in a very hot oven a moment until they puff. Take out, put 2 of the sandwiches on a small plate, for one service, covering with a tablespoonful of whipped cream and a bit of jam on top. *Ida S. Downs.*

Figs stuffed with English walnuts or pecan meats are delicious. *Ida S. Downs.*

ROLLED APPLE DUMPLINGS.

Make a rich baking powder biscuit dough, roll it out in a sheet less than $\frac{1}{2}$ an inch thick (as thin as it can be handled well). Cover thickly with chopped apples and roll up as compactly as possible. Now cut this roll into sections, nearly 2 inches thick, placing these in a granite dripping pan. Mix 1 dessertspoonful of flour through 1 cupful of sugar, add a little more than one cupful of cold water, and cook 10 minutes. Pour this over the dumplings (ladle it over them with a spoon), grate a little nutmeg over them or sprinkle them with allspice, and bake to a good biscuit brown. Serve with cream, plenty of it, and sugar, or with hard sauce. The Greening apple is to be relied upon. *Ida S. Downs.*

SHERRY WINE JELLY.

One-half package gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup boiling water, 1 cup sugar, $\frac{1}{4}$ cup lemon juice, 1 cup sherry wine, $1\frac{1}{2}$ tablespoonfuls brandy. Soak gelatine in cold water 10 minutes. Pour on boiling water and stir. Add sugar, lemon juice, wine and brandy. Stir until sugar is dissolved. Strain into jelly mold and cool. Serve alone or with whipped cream, or rich custard. *Ida S. Downs.*

PUDDING SAUCES.

What's the Pudding without the Sauce?

WHIPPED CREAM SAUCE.

One cup cream, 1 teaspoonful lemon or vanilla, $\frac{1}{2}$ cup powdered sugar, white of 1 egg. Mix the cream, vanilla and sugar and whip it without skimming off the froth. Add the beaten white of the egg and beat all together. Serve it on any pudding usually eaten with sugar and cream.

FOAMY SAUCE.

One-half cup of butter, 1 cup powdered sugar, 1 teaspoonful vanilla, 2 tablespoonfuls wine or fruit juice, $\frac{1}{4}$ cup boiling water, white of 1 egg beaten to a foam. Cream the butter, add the sugar, vanilla and wine. Just before serving add the boiling water, stir well, then add the egg, and beat till foamy.

CREAMY SAUCE FOR CHRISTMAS PUDDING.

One-half cup butter, 1 cup powdered sugar, $\frac{1}{4}$ cup cream, 4 tablespoons sherry wine. Beat the butter to a cream, add sugar slowly, beating all the time. When smooth and light add the wine gradually, then the cream, a little at a time. When well beaten place in double boiler and stir over fire until the sauce is smooth and creamy.

Mrs. R. W. Murison.

SAUCE FOR STEAMED FRUIT PUDDINGS.

One-half cup of butter, 1 cup brown sugar, 1 egg, cream these together. Put in a dish and pour over a little hot water, about a tablespoonful. Flavor with one teaspoonful lemon extract. Place over a dish of hot water and let it steam.

Mrs. Lewis.

HARD SAUCE (FOR HOT PUDDINGS).

One-fourth cup butter, $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ teaspoonful lemon or vanilla or a little nutmeg. Rub the butter to a cream in a warm bowl. Add the sugar gradually, then the flavoring.

WINE SAUCE.

One cup boiling water, 1 tablespoonful cornstarch, $\frac{1}{4}$ cup of butter, 1 cup powdered sugar, 1 egg, 1 saltspoon grated nutmeg, $\frac{1}{2}$ cup wine. Wet the cornstarch in cold water and stir into the boiling water. Boil 10 minutes. Rub the butter to a cream, add the sugar gradually, then the egg, well-beaten, and nutmeg. When the cornstarch has cooked 10 minutes add the wine and pour the whole into the butter, sugar and egg, stirring until well mixed. Half a cup of jelly melted in $\frac{1}{4}$ of a cup of boiling water and poured into a butter and sugar mixture makes a pleasing variety.

CARAMEL SAUCE.

Put $\frac{1}{2}$ a cup of sugar in an omelet pan and stir over the fire until melted and a light brown color. Add $\frac{1}{2}$ cup of boiling water and simmer 10 minutes.

FOAMING SAUCE.

Two cupfuls sugar, 1 teaspoonful flour, 3 tablespoonfuls butter, 2 eggs, 1 cupful water, 1 teaspoonful vanilla. Cream sugar, flour and butter well and add beaten yolks. Place bowl in a pan of boiling water and gradually add 1 cupful water. Stir well. When ready to serve add 1 teaspoonful vanilla and beaten whites on top. When serving mix whites with rest of sauce.

Mrs. N. E. Johnson.

SAMBAYON SAUCE.

Two yolks of eggs, 1 teaspoonful cornstarch, 2 tablespoonfuls sugar, 1 tablespoonful rum, 1 cupful milk, 1 cupful cream. Mix cornstarch with cold milk, add sugar and beaten yolks. Cook until it thickens. Add cream, remove from fire. Add rum, and serve.

Mrs. N. E. Johnson.

CAKE.

*"If you would have delicious cake,
The greatest care, friend, you must take;
Both how you mix and how you bake."*

HICKORY NUT CAKE.

Two cups pulverized sugar, $\frac{3}{4}$ cup butter, 1 cup milk, 1 cup hickory nut meats, whites of 4 eggs, 2 teaspoonfuls baking powder, flour to make rather stiff. Flavor with vanilla. Put it together with boiled frosting.

LEMON FILLING FOR CAKE.

One cup pulverized sugar, 1 egg, mixed well together; juice and rind of 1 lemon; 1 cup boiling water. Cook in double boiler and thicken with 1 large tablespoonful cornstarch.

CUP CAKES.

One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, 1 cup sweet milk, 2 cups flour, 2 teaspoonfuls baking powder, 1 teaspoonful vanilla or lemon extract. Stir sugar and butter to a cream, add beaten eggs, then the milk, and flour and baking powder sifted together. Add flavoring. Bake in hot buttered muffin rings in hot oven.

ICING FOR CAKES.

One cup sugar and 3 large spoonfuls cold water. Boil until it hardens when dropped in cold water. Add beaten white of 1 egg and flavor with lemon or vanilla. Beat until it begins to stiffen.
Mrs. E. H. Reed.

SCRIPTURE CAKE.

Four and one-half cups of I Kings 4:22, $1\frac{1}{2}$ cups Judges 5:25 (last clause), 2 cups Jeremiah 6:20 (sugar), 2 cups I Samuel 30:12 (raisins), 2 cups Naham 3:12, 1 cup Numbers 17:8, 2 tablespoonfuls of I Samuel 14:25. Season to taste of II Chronicles 9:9, 6 of Jeremiah 17:11, a pinch of Leviticus 2:13, $\frac{1}{2}$ cup of Judges 4:19 (last clause), 2 teaspoonfuls of Amos 4:5 (baking powder). Follow Solomon's prescription for making a good boy, Proverbs 23:14, and you will have a good cake.

LEBKUCHEN.

Two quarts molasses, 1 quart cream, 2 pounds brown sugar, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound lemon peel. $\frac{1}{2}$ pound almonds or hickory nuts, 2 tablespoons soda, grated lemon peel of 2 lemons, cinnamon, nutmeg and allspice to taste. Let molasses, sugar and butter melt together (not boil). Cool and add cream. Add flour, but not too much. Mold out and bake. May let batter stand over night.
Mrs. August Heuer, Jr.

LAYER CAKE.

Two cups sugar—1 powdered and 1 granulated, $\frac{1}{2}$ cup butter; mix these with hand; $\frac{3}{4}$ cup cold water, whites of 6 eggs, beaten stiff. Add gradually 3 cups flour. Beat all well, then add 3 level teaspoons of baking powder placed in sifter with 1

tablespoon of flour. Sift this in and beat the cake only to mix the powder through. Do not beat hard after adding the baking powder.

Mrs. Neisbrod, Cincinnati, Ohio.

CREAM CAKE.

Three eggs, 1 cup sugar, 4 tablespoons boiling water, $\frac{3}{4}$ cup of flour, vanilla flavoring, 1 teaspoon baking powder. Bake in jelly tins. Whipped cream filling.

Mrs. J. B. Pike.

BLACK CHOCOLATE CAKE.

One cup butter, 2 cups pulverized sugar, $2\frac{1}{2}$ cups (scant) flour, 1 cup milk, 5 eggs beaten separately, 2 teaspoons baking powder, 1 cake Baker's vanilla chocolate grated and put in just before the flour. Filling: $\frac{1}{2}$ cake Baker's vanilla chocolate, 1 cup sugar, 4 tablespoons milk. Put in double boiler. When hot add 1 well-beaten egg and let boil 20 minutes. When cool add 1 cocoanut, grated.

Mrs. Robertson, Buffalo, New York.

TUTTI FRUTTI CAKE.

Bake white cake in three layers. Cook as a custard 1 cup thin cream, yolks of 2 eggs, 1 tablespoonful cornstarch, mixed with milk, a pinch of salt, 2 tablespoonfuls granulated sugar. When cold add 1 teaspoonful vanilla, $\frac{1}{2}$ cupful nut meats, $\frac{1}{2}$ cupful mixed crystallized fruit. Spread between cake layers.

COCOA CAKE.

One-half cup butter, 1 cup sugar, 3 eggs (whites beaten separately), 6 tablespoons Baker's Cocoa, $\frac{3}{4}$ cup milk, 1 tablespoon vanilla, 2 teaspoons baking powder, $1\frac{1}{2}$ cups bread flour; or, 2 cups pastry flour; a pinch of salt. Add whites of eggs last, well beaten.

Mrs. Williams, Waukegan, Ill.

POTATO CAKE.

Two cups sugar, $\frac{3}{4}$ cups butter, 5 eggs, 1 cake of sweet chocolate (grated), $\frac{1}{2}$ pound chopped almonds (blanched), 1 cup of boiled potatoes (well mashed), 2 cups of flour, 2 teaspoons baking powder, 1 teaspoon each of mace and cinnamon. Bake in a loaf.

Mrs. Voightmann.

HAZEL NUT TORTE.

Yolks of 6 eggs, stirred light, with 6 tablespoons of powdered sugar, 6 tablespoons grated hazel nuts, 2 teaspoonfuls of baking powder. Beat the whites of eggs to froth and beat in batter. Bake in layers. Cream for Same: 1 pint rich cream, whipped, and 5 sticks sweet chocolate, 1 teaspoon vanilla.

Lillian L. Binz.

HASTY APPLE COFFEE CAKE.

One-half cup granulated sugar, $\frac{1}{4}$ cup butter, 2 eggs, a generous cup of sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, flavor with lemon. This will make two oblong cakes or three the size of ordinary layer cakes. Cover evenly with sliced apples (or peaches when in season). Sprinkle with sugar and bits of butter; cinnamon and nuts, chopped, may be added.

Mrs. Voightmann.

MOCHA CAKE.

One cup sugar, 2 eggs separated and beaten well, 1 cup flour, 1 teaspoon baking powder in the flour. After all beaten, add $\frac{1}{2}$ cup boiling milk with 1 teaspoonful butter in it. A little vanilla. Bake in 2 layers. Filling: 1 cup powdered sugar, $\frac{1}{4}$ cup butter beaten together, 2 tablespoonfuls strong coffee, 2 level teaspoons of cocoa, a little vanilla. Spread between layers and on top.

Mrs. George Brown, 18 Francis St.

FRUIT CAKE.

Twelve eggs beaten separately, 2 cups sugar, 1 cup butter, 1 cup molasses, 3 cups flour (unsifted), 2 teaspoonfuls baking powder, 2 teaspoonfuls cinnamon, 2 teaspoonfuls allspice, 1 teaspoonful cloves, 2 nutmegs ground, 3 pounds currants and 2 pounds raisins (prepare and dry day before making), $\frac{1}{4}$ pound citron, $\frac{1}{4}$ pound orange peel, small piece of candied pineapple, a few candied cherries, all sliced very fine; $\frac{3}{4}$ pound chopped figs. Ten cents' worth each almonds and walnut meats, also a few hickory nuts if desired. Wine glass of either rum or brandy. In mixing take a little of the 3 cups of flour and mix with fruits. Mix thoroughly and add whites of eggs last. Steam 5 hours, then dry in oven. Will make four quarts.

Mrs. G. W. Powell.

PINK MARBLED CAKE.

One cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, $\frac{1}{2}$ cup pink sugar, whites of 5 eggs, 2 teaspoons baking powder. Take a part of the white batter and add $\frac{1}{2}$ cup pink sugar. Pour a layer of the white batter into the baking pan, then drop the pink batter with a spoon in spots and spread the remainder of the white batter over it. Flavor with lemon. Marbled Chocolate Cake can be made by the above recipe by adding 5 tablespoons grated chocolate. Moisten with milk and flavor with vanilla to a cup of white batter instead of pink sugar.

Mrs. Geo. E. Watson.

ORANGE CAKE.

One-half cup butter, 2 cups sugar, 1 cup milk, $3\frac{1}{2}$ cups flour, 4 eggs, 2 level teaspoons cream tartar and 1 of soda. Bake in layers. This quantity is for 4 layers. Filling: White of one egg beaten stiff, 1 cup powdered sugar, juice of 1 orange and grated rind of 2.

WALNUT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, $1\frac{1}{2}$ cups flour or 2 cups pastry flour (scant), 1 pound English walnuts. Save 16 halves, chop the rest of the nuts fine and sprinkle with a little flour; stir into cake and bake. Frost with white frosting and put halves of nuts on top.

APPLE SAUCE CAKE.

Cream together 1 cup sugar and half cup butter, add a little salt, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, a little nutmeg, 1 cup raisins. Dissolve 1 teaspoon soda in a little warm water and stir into it 1 cup of unsweetened apple sauce. Let this foam over the ingredients in the mixing bowl. Beat thoroughly and add 2 cups flour. Bake in a loaf about 1 hour.

Miss Bailey, Malden, Mass.

ENGLISH FRUIT CAKE.

(A delicious wedding cake.)

Three pounds each of dates, currants and raisins, 1 pound citron, 1 pound candied cherries, 1 pound blanched almonds, 3

pounds of eggs (9 eggs make 1 pound), $3\frac{1}{2}$ pounds flour, $2\frac{1}{4}$ pounds butter, $1\frac{1}{2}$ pounds brown sugar, 1 cup molasses, 2 nutmegs, 1 heaping tablespoonful soda, 1 heaping tablespoonful cinnamon. Bake in moderate oven 5 hours. Half the quantity will make three good-sized loaves.

Miss Bailey, Malden, Mass.

CHOCOLATE CAKE.

One and one-half squares chocolate, 1-3 cup sugar, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon vanilla, yolk of 1 egg beaten. Put all together in bowl and dissolve over tea kettle. Stir until smooth. One-fourth cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup milk, 1 egg, $\frac{1}{2}$ teaspoon saleratus, 1 cup flour. Then add chocolate mixture and a little more flour. Mix well together and bake in a slow oven.

HARRISON CAKE.

One cup butter, 1 cup light brown sugar, 3 eggs, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 cup milk, 4 cups of flour, nutmeg, 1 cup raisins and $\frac{1}{2}$ cup currants.

NUT CAKE.

One-half cup butter, 2 cups flour, whites of 4 eggs, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup water, 1 cup nut kernels, 1 teaspoon baking powder. Beat butter and sugar to cream. Then add water and flour. Stir until smooth. Add half well-beaten eggs. Then nuts. Then the remainder of whites and baking powder. Pour into square flat tins lined with buttered paper to the depth of 3 inches. Bake in moderate oven 45 minutes.

• *Mrs. Homer Glidden.*

PORK CAKE.

Chop fine 1 cup of pork, add 1 cup hot water, 1 cup brown sugar, 1 cup molasses, $4\frac{1}{2}$ cups flour, 1 teaspoonful soda dissolved in a little water, 1 teaspoonful each of cloves, nutmeg and cinnamon, $\frac{1}{2}$ pound raisins, currants, and piece citron. Bake $1\frac{1}{2}$ hours. This makes 2 loaves.

Miss Bailey, Malden, Mass.

MOTHER'S POUND CAKE.

Three eggs, $1\frac{1}{2}$ cups sugar, 1 cup butter, $2\frac{1}{2}$ cups flour, scant $\frac{1}{2}$ cup milk, heaping teaspoon baking powder. Flavor with nutmeg. Beat butter, sugar and eggs slightly. Add other ingredients and mix lightly. Bake in a moderate oven.

Mrs. Geo. E. Watson.

MARION CAKE.

Two-thirds of a cup of butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon cream tartar in flour, $\frac{1}{2}$ teaspoon soda dissolved in a little water. Flavor with vanilla. Chop walnuts, put on top of cake, and then bake.

ORANGE CAKE.

Two cups sugar, 2 cups flour, $\frac{1}{2}$ cup cold water, yolks 5 eggs, whites 3, the juice and grated rind of one orange, 2 teaspoons baking powder. Beat the yolks very light, then add sugar and water. After beating thoroughly then add other ingredients. Stir in lightly beaten whites lastly. Bake in layer tins and make a cream filling flavored with grated rind of an orange.

Mrs. Geo. E. Watson.

TIPSY CAKE.

One sponge cake (baker's sponge cake), 1 glass currant jelly, 1 glass sherry wine, $\frac{1}{2}$ pint whipping cream, 1 pint custard. Split sponge cake and pour wine over it until all the wine is absorbed. Spread the jelly between the layers. Whip the cream until stiff, sweeten and flavor with vanilla, and spread on top of cake. Serve with custard.

Custard—Make a soft custard of 1 pint milk and the yolks of three eggs. Flavor with vanilla and serve very cold.

Mrs. D. O. Macquarrie.

DROP CAKE.

Two eggs, 1 cup sugar, 2 tablespoons flour, 2 teaspoons baking powder. Beat all together. then add 1 cup dates seeded, 1 cup walnuts broken in half. Bake about 20 minutes or until it drops.

Mrs. Weber.

FRENCH CHOCOLATE CAKE.

Make a caramel of 2 squares of chocolate, 1 cup of sugar, $\frac{1}{2}$ cup of sweet milk and yolk of 1 egg. Boil until it thickens, then set away to cool. Cream 1 cup sugar with $\frac{2}{3}$ cups butter, add 2 well-beaten eggs, then 1 cup of milk, 1 teaspoon vanilla. Add the cooled chocolate, and lastly 2 cups of flour with 2 teaspoons baking powder. Bake in 3 layers. Put together with any good white frosting.

POUND CAKE.

Yolks of 10 eggs, whites of two (well beaten), 1 pound of butter, 1 pound of sugar, 1 pound flour, $1\frac{1}{2}$ teaspoonfuls baking powder. Add flour and whites of eggs last.

Mrs. E. J. Bowes.

CARAMEL CAKE.

One-half cake Baker's chocolate melted with $\frac{1}{2}$ cup milk, yolk of 1 egg, 1 cup sugar. Cook until smooth. Let this cool while you mix 1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder. Flavor with vanilla. Add the chocolate and bake in layers.

Inside Filling—Whites of 2 eggs, same amount of water. Beat to a froth. Add 2 pounds confectioner's sugar till very thick. Spread $\frac{1}{2}$ inch thick.

Outside Coating—One-half cake chocolate, 1 cup sugar, $\frac{1}{2}$ cup milk. Flavor with vanilla and boil until creamy and pour over cake.

Mrs. Slayton.

MARSHMALLOW CAKE.

One-half cup butter, $1\frac{1}{2}$ cups granulated sugar, 1 cup milk, 3 cups flour, 3 teaspoons baking powder, whites of 6 eggs, 1 teaspoon vanilla flavoring. Filling: Dissolve 5 tablespoons gum arabic in a gill of cold water; then stir in $\frac{1}{2}$ cup powdered sugar and boil all together without stirring until a little dropped in cold water can be rolled into a soft ball between the fingers. Have ready beaten the white of an egg. Strain the syrup into it, beating all the time. Add 1 teaspoon vanilla, also. When well blended spread on cake.

Mrs. Horn.

BLUEBERRY CAKE.

One tablespoon butter, $\frac{2}{3}$ cup sugar, 2 teaspoons baking powder, 2 cups blueberries, 1 cup milk, 2 cups flour, 2 eggs. Mix as for any cake, adding the blueberries last, floured well.

JAM CAKE.

Two cups dark brown sugar, $\frac{2}{3}$ cup butter, $\frac{1}{2}$ cup sour cream or milk, $\frac{1}{2}$ cup any kind milk, 2 cups flour, 3 eggs, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 even teaspoon soda. Bake in layers and put together with icing.

Mrs. Harriet Morse.

POTATO CAKE.

Beat together 2 cups of granulated sugar and $\frac{3}{4}$ cup butter to a cream, then add 5 eggs beaten light and $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup milk, 1 cake sweet chocolate (grated), $\frac{1}{2}$ pound blanched almonds, 1 cup boiled grated potatoes, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder and 1 teaspoonful of cinnamon, allspice and cloves. Bake in deep pan in moderate oven.

Lilliam L. Binz.

BANANA CAKE.

Three eggs, not quite $\frac{1}{2}$ cup of sugar, 1 teaspoonful of butter, 1 tablespoonful of milk and 2 of boiling water, 1 teaspoonful soda and 2 of cream of tartar. One cup of flour sifted five times. Bake in layers. Filling: Take a cup of sugar and $\frac{3}{4}$ of a cup of water. Boil until it "hairs." Pour on to the beaten whites of two eggs. Add three bananas well crushed. Beat well and spread between layers, top and sides.

Mrs. J. S. Johns, Owen Sound, Canada.

BLUEBERRY CAKE.

One and a half cups of flour, 1 cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{3}$ cup of butter, 2 eggs, 1 pint blueberries, $\frac{1}{2}$ teaspoonful nutmeg and cinnamon, $1\frac{1}{2}$ teaspoonfuls baking powder. Flour berries before putting into cake.

Mrs. A. B. Clayton.

The following recipe of wedding cake is the one used for many years by the confectioner to Queen Victoria. It was made for all the marriages in the royal family and sent often

as a gift from Victoria to other royal households. Some time before her death she pensioned this maker of cakes. The room in which the cake is kept has an even temperature of 60 degrees. Twice a year the cake is tested and remoistened with brandy. This is quite a ceremony and often attended by members of the royal family. The frosting and ornamentation is not put on till the cake is ordered. The last cake Queen Victoria ordered was seven feet high.

THE QUEEN'S WEDDING CAKE.

Twelve eggs, $1\frac{1}{2}$ pounds of white sugar, 1 pound of butter, 1 cup of brown sugar, 1 pound of flour, 1 pound of almonds, 2 pounds of citron, 4 pounds of raisins, 2 pounds of currants, 1 nutmeg, 2 spoonfuls of cloves, 2 spoonfuls of cinnamon, 1 quart of brandy, $\frac{1}{2}$ cup of boiled milk. The almonds must be blanched and cut in strips; the raisins seeded; the citron sliced; the currants washed and dried the day previous to the mixing. The flour, sugar and almonds are dried and slightly browned in a slow oven; the eggs must be separated and beaten stiff; the butter and sugar must be beaten till creamy, then add flour and eggs alternately, then milk and spices—then with a wooden spatular beat in the fruit, add 1 pint of brandy, and cook four hours in an evenly heated oven. The pan should be raised from the bottom of oven. After the cake is baked and cold turn over it the remaining pint of brandy. Wrap in paraffine paper and box. Once a year the cake should be removed from box and another pint of brandy poured over it. It will keep and grow better for several years.

Mrs. Guy Magee.

SPONGE CAKE.

Two eggs, 1 cup of sugar, 1 cup of flour (heaping), $\frac{1}{2}$ cup of boiling milk, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful of vanilla, a pinch of salt. Drop the yolks of eggs in a bowl without beating, stir in the sugar, a little at a time, until all is fine and creamy. Then pour on the boiling milk, then the flour with the soda and cream of tartar; lastly fold in the whites very lightly. Bake in a rather quick oven.

Miss Grace Brown, Portsmouth, N. H.

DAYTON CAKE.

One cup of butter, 2 cups sugar, 3 cups of flour, 5 eggs, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teaspoonful dry soda, 1 teaspoonful cream of tartar. Mix butter and sugar, add cream and cream of tartar, then the eggs alternately with the flour; $\frac{1}{2}$ teaspoonful of vanilla; add soda the last thing.

Miss Grace Brown, Portsmouth, N. H.

POUND CAKE.

One pound pulverized sugar, $\frac{3}{4}$ pound butter, 1 pound flour, 9 eggs (whites and yolks beaten separately), $\frac{1}{4}$ teaspoon soda dissolved in very little milk. Cream the butter and sugar with the hands, then add yolks, then the flour, and lastly the whites of eggs beaten to a stiff froth.

Mrs. Dan Cowles, Gloversville, N. Y.

SOUR CREAM NUT CAKE.

Two eggs, 1 cup granulated sugar, $\frac{1}{2}$ cup rich sour cream, $\frac{1}{2}$ teaspoon soda, 1 heaping cup sifted flour. Bake in two layers. Filling for Nut Cake: Boil 1 cup sugar in 2 tablespoons of water until it hairs. Add beaten whites of 2 eggs. When cool flavor with extract of lemon. Spread on cake and cover with chopped hickory nuts or English walnuts.

Mrs. Genevieve Bookwalter.

SOFT GINGER CAKE.

One-half cup of sugar, $\frac{1}{2}$ cup of butter, 2 cups of flour, 1 cup of molasses, 2 eggs, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoon of baking soda, 1 cup of boiling water, 1 teaspoon of ginger, a little ground cloves. Stir water in cake slowly, the last thing. Bake in slow oven.

Mrs. H. S. Harris.

MAPLE SUGAR FROSTING.

One cup maple sugar, 5 tablespoonfuls cold water. Boil until it threads. Pour over the beaten white of 1 egg, beat a few minutes.

CHOCOLATE FILLING.

One package of chocolate grated, $1\frac{1}{2}$ cups of milk and water mixed, $\frac{1}{2}$ cup of powdered sugar. Boil 5 minutes in a double boiler. Stir constantly. Remove from fire, add 1 tablespoonful of vanilla.

Mrs. A. G. Drake.

SEED CAKE.

Ten eggs, 10 ounces of butter, 1 pound blanched almonds, $\frac{1}{2}$ pound citron peel, $\frac{1}{2}$ pound orange, $\frac{1}{2}$ pound lemon, 1 pound coffee sugar, 1 pound flour, 8 drops oil of cinnamon, 10 drops of lemon. Beat the whites and yolks separate and the butter and sugar together. Beat it well before putting in the tin.

Mrs. J. S. Johns, Canada.

WILBUR CAKE.

One cup coffee sugar, 1 cup sweet milk, 2 cups flour, 1 cup currants, 1 cup raisins, $\frac{1}{2}$ cup molasses, 4 tablespoons butter, 1 egg, 1 teaspoon cinnamon, a little cloves, 1 scant teaspoon soda. Use boiled icing or the chocolate icing by the following rule: $\frac{3}{4}$ cup cocoa, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup sugar, yolk of 1 egg. Boil until a jelly.

Emma D. Rathbun.

CAKE.

Two eggs beaten separately, 1 cup of powdered sugar, 2 even cups of flour, 2 heaping teaspoonfuls of baking powder, $1\frac{1}{2}$ cups of milk. Bake in quick, hot oven in layers. Any filling can be used.

MOCHA TART.

One coffee cup of granulated sugar, 5 eggs, beat yolks and sugar till very light, $1\frac{1}{2}$ tablespoonfuls Mocha extract, 1 coffee cup well-sifted flour with 1 teaspoonful of baking powder. Beat whites of eggs to a froth and add last. Put in three tins and bake from 5 to 8 minutes in a quick oven.

Filling— $\frac{1}{2}$ pint cream whipped stiff, sugar to taste, $1\frac{1}{2}$ tablespoonfuls Mocha extract.

Icing—One cup confectioners' sugar, $1\frac{1}{2}$ tablespoonfuls Mocha extract. Stir well and add a little water at a time till right to smear.

Mrs. Macquarrie.

DROP CAKE.

Beat together 2 eggs, 1 cup sugar, 2 teaspoons baking powder, 2 tablespoons flour, 1 cup dates and 1 cup walnuts chopped together. Bake in slow oven until cake drops. Cut in strips when nearly cold. This is very fine. *Lilian L. Binz.*

DEVIL'S FOOD CAKE.

Part 1—One cup brown sugar, 1 cup grated chocolate, $\frac{1}{2}$ cup milk. Set on stove in double boiler until all is dissolved, but do not boil. When cold stir into part second.

Part 2—One cup brown sugar, small $\frac{1}{2}$ cup butter, yolk of 3 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon soda sifted into flour. Bake in layers and frost with cream frosting.

Mrs. Seymour Jones.

ITALIAN CHOCOLATE CAKE.

Two cups granulated sugar, $\frac{2}{3}$ cup of butter, $\frac{1}{2}$ cake Baker's chocolate grated, 1 cup cold coffee (liquid), 2 heaping cups browned flour, 3 teaspoonfuls baking powder, whites of 5 eggs. Rub butter and sugar together, add grated chocolate, coffee, flour with baking powder, and last the whites of the eggs well beaten. Bake in loaf or two layers and use white or chocolate icing. The flour must be sifted after it is browned and before measuring.

Mrs. N. B. Lewis.

HASH CAKE.

One-half cup butter, 1 of sugar, whites of 4 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream of tartar, $1\frac{1}{2}$ cups flour. Frosting: One cup raisins chopped, 1 cup hickory nut meats, 1 cup sugar, 1 cup water. Boil until it strings, then spread over the cake.

Mrs. E. Bissell, Kenosha, Wis.

LAYER CAKE.

One-half cup butter (generous measure), $1\frac{1}{4}$ cups sugar, $\frac{3}{4}$ cup milk, 6 eggs (whites only), 3 cups flour after sifting, 2 rounding teaspoonfuls baking powder, 1 level teaspoonful of salt, 1 teaspoonful of flavoring. Cream butter and sugar

until light. Then add $\frac{1}{2}$ cup of flour. Next put in milk a little at a time. Water will do, if you have not milk. Add 2 cups of flour. Next eggs, and lastly $\frac{1}{2}$ cup of flour which is left with baking powder in it. Always use winter wheat flour.

Miss Jennie Drake.

KENOSHA SPONGE CAKE.

One cup of sugar, 3 eggs, $\frac{1}{2}$ cup of boiling water, $1\frac{1}{2}$ cups of flour, 1 heaping teaspoonful baking powder, pinch of salt. Beat yolks of eggs and sugar to a cream, add the other ingredients, and lastly fold in the whites of the eggs beaten to a stiff froth. Bake slowly at first.

Mrs. Emma Bissell.

FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound flour, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brandy, 8 eggs, $\frac{1}{2}$ teaspoon soda dissolved in little hot water, 1 pound citron shaved fine, 2 pounds currants, 3 pounds raisins, 1 tablespoon each of cinnamon, cloves, mace and nutmeg. Add the fruit well dried and floured. Take out some of the dough *minus the fruit* to cover on top so the fruit will not burn.

Mrs. Whittock, Broadalbin, N. Y.

SOFT GINGER CAKE.

One cup of molasses into which beat $\frac{1}{2}$ teaspoon of baking soda, 1 cup of New Orleans molasses, $\frac{2}{3}$ cup of butter. Beat the above ingredients together. Add 2 well-beaten eggs, 1 tablespoon of ginger, 1 cup of sour cream into which $\frac{1}{2}$ teaspoon of soda has been added, 3 cups of flour—not a bit more.

L. C. Beebe.

JAM CAKE.

Four eggs, 2 cups sugar, 4 cups flour, 1 cup of cream, $1\frac{1}{2}$ cups of butter, 1 cup jam, $1\frac{1}{2}$ cups chopped nuts, 1 pound of raisins, $\frac{1}{2}$ pound citron (cut fine), 1 pound currants, 1 teaspoonful each of nutmeg, cinnamon and allspice, 2 teaspoonfuls of baking powder, 1 teaspoonful salt, 2 teaspoonfuls vanilla. Baked in moderate oven three hours.

Miss Drake.

IMPERIAL CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 4 eggs, $3\frac{1}{2}$ cups flour, 1 cup of dates, 1 cup walnuts, 1 cup of citron (chopped), 3 teaspoonfuls baking powder or 1 of soda and 2 of cream of tartar, 1 tablespoonful of vanilla, 8 drops of oil of cinnamon. Bake in angel cake tin in a moderate oven for $1\frac{3}{4}$ or 2 hours. Half of this makes a large cake.

Mrs. J. S. Johns, Owen Sound, Canada.

ICE WATER SPONGE CAKE.

One cup sugar, 3 eggs, $\frac{1}{2}$ cup ice water, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoonfuls baking powder. Beat eggs and sugar together with 1 tablespoon ice water for 3 or 4 minutes, then add other ingredients, whites beaten. Then beat all 3 or 4 minutes longer.

Mrs. E. J. Bowes, Jr.

CHOCOLATE CAKE.

Two sections of chocolate in the bottom of a bowl; add 1 cup boiling water, 1 egg, $\frac{1}{2}$ cup butter melted, $\frac{1}{2}$ cup sour milk with 1 teaspoon soda, 1 cup flour, 1 cup sugar. Bake in 2 shallow square tins.

FROSTING.

One pound confectioners' sugar and $\frac{1}{2}$ cup thick cream stirred to a paste and flavor with vanilla. When cake is cold spread thick and when this paste is set spread with 2 sections chocolate melted with small pieces of butter. This needs to be thin.

Mrs. Peters, Buffalo, N. Y.

SPONGE CAKE.

Twelve eggs; the weight of 11 eggs in sugar and 8 in flour; keep out 2 yolks. Flavor as you like. I use lemon.

Miss Drake.

FEATHER CAKE.

Light brown sugar $1\frac{1}{2}$ cups, butter $\frac{1}{2}$ cup, milk 1 cup, flour $2\frac{1}{4}$ cups, eggs (whites only) 6, baking powder 2 teaspoons; flavor to taste. Cream butter and sugar together, add

milk, then flour through the baking powder has been sifted, beating very thoroughly. Beat eggs very stiff and fold in lightly. Bake in 3 layers in quick oven.

Mrs. R. W. Murison.

CHOCOLATE FILLING AND FROSTING.

Mix $\frac{1}{4}$ of a cup of flour with $\frac{1}{2}$ cup of sugar (scant), add 1 egg and beat thoroughly; then stir into 1 cup of scalded milk and cook 10 minutes, stirring occasionally. Set aside to become cool. Wash 1 cup of butter and beat into it 1 cupful powdered sugar, add to the first mixture with 1 teaspoonful of vanilla and $1\frac{1}{2}$ square of melted chocolate, spread when cool.

Mrs. I. E. Frankhauser.

PORCUPINE CHOCOLATE CAKE.

Seven yolks of eggs, 5 whites, $\frac{1}{4}$ pound of sugar, $\frac{1}{4}$ pound of almonds ground fine, 1 cake German sweet chocolate, 1 teaspoonful of vanilla, grated rind of 1 lemon. Bake in 1 solid cake. Beat yolks and sugar together, melt chocolate and add, then add almonds previously pulverized or ground very finely, add rind of lemon and vanilla; lastly fold in whites of eggs which have been beaten to a stiff froth. Bake in a loaf 45 minutes in a moderate oven.

FROSTING.

One cup sugar, 2 teaspoonfuls of cocoa, 1 teaspoonful of vanilla, hot water enough to make right consistency to spread on cake. After frosting, cut blanched almonds in strips and stick on top of cake to represent a porcupine. This cake may be sliced and eaten as pudding with whipped cream.

Miss Jennie A. Drake.

COLONIAL GINGER BREAD.

Put together 1 cup Porto Rico molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar creamed together, 2 eggs, 1 cup thick sour milk, 1 teaspoonful each of ginger and cinnamon, $1\frac{1}{2}$ teaspoonfuls soda sifted with 3 cups of flour; beat. Bake in loaf. Serve warm. Garnish with whipped cream.

Anna Harrison.

SPICE CAKE.

One even cupful sugar, $1\frac{1}{2}$ heaping tablespoonfuls butter, 2 eggs beaten separately, $\frac{1}{2}$ cup molasses, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 even cup sour milk, with 1 teaspoonful soda, 1 cup seeded raisins, about 2 cups flour.

Mrs. Hal D. Tracy.

TIPSY SQUIRE.

Saturate a thin sponge cake with sherry wine. Ornament the top thickly with split blanched almonds. Pour over it a rich custard made of 1 quart of milk, yolks of 6 eggs, whites of 2, 1 teacupful of sugar. Whip 1 pint of cream until thick. Put over the cake and custard.

POTATO CARAMEL CAKE.

Two-thirds cup of butter, 2 cups granulated sugar, 2 cups of flour, 1 cup mashed potato, $\frac{1}{2}$ cup of sweet milk, 4 eggs, 2 teaspoonfuls baking powder, $\frac{3}{4}$ cup grated chocolate, 1 cup - chopped English walnuts, 1 teaspoonful cinnamon, 1 of cloves, 1 nutmeg. Cream butter and sugar, add eggs, then alternate flour and potato, add balance of ingredients. One-half of this makes a good loaf. Take whole quantity of nuts.

Emma M. Loesch.

CHOCOLATE FROSTING.

Two cups granulated sugar, 8 tablespoons of water. Cook until strings, then beat this into the beaten whites of 2 eggs; add a square or less of chocolate while beating.

Emma M. Loesch.

SMALL CAKES.

HERMITS.

Four eggs beaten, 3 cups brown sugar, 1 cup butter, 1 cup sour milk, 1 teaspoon soda, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons nutmeg, flour enough to make soft batter, $\frac{1}{2}$ package of seeded raisins.

Mrs. E. J. Henry.

DELICIOUS DOUGHNUTS.

One cup sour buttermilk, 2 eggs, 1 cup granulated sugar, 3 tablespoons of lard, a little salt, a little nutmeg, enough flour to make soft dough. Fry and roll in powdered sugar.

Mrs. Genevieve Bookwalter.

RECEIPT OF WHITE COOKIES.

One-half cup of butter, 2 eggs, 1 cup of sweet milk, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda. Stir into a soft dough and season with nutmeg. *Mrs. N. A. Pennoyer.*

GINGER SNAPS.

One cup New Orleans molasses, 1 cup sugar, 1 cup shortening butter and lard, 1 teaspoon soda dissolved in the molasses, 2 teaspoons ginger, a little salt. Boil this mixture a few minutes, or till it bubbles; then add flour enough to roll out soft. Bake in slow oven. *Lucia C. Beebe.*

OATMEAL MACAROONS.

Two tablespoons butter, 1 cup sugar, 2 eggs, 3 cups oatmeal, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon almond flavoring. Moderate oven (10 minutes). Leave on tins 3 minutes before trying to remove.

SUGAR COOKIES.

One cup sugar, $\frac{1}{2}$ cup mixed butter and lard, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda sifted through the flour, flour enough to roll; season with nutmeg; put a split raisin on top of each cookie and sprinkle with sugar. Leave a space in the pan between each cookie. *Lucia C. Beebe.*

GINGER FINGERS.

One cup New Orleans molasses, $\frac{1}{2}$ cup sugar, 1 cup shortening butter and lard, scant $\frac{1}{2}$ cup boiling water, 3 cups flour, scant teaspoon soda, 1 teaspoon cinnamon, 1 tablespoon ginger, $\frac{1}{2}$ teaspoon cloves. Roll thin and cut with knife in strips 1 inch by 4. Leave space between fingers in pan and bake in slow oven. When taken from pan spread out on paper to cool; then cover each one with boiled frosting.

Miss Edith Thompson, New York.

FROSTING.

One cup granulated sugar, 6 tablespoonfuls water ; boil till it " hairs " ; beat this into the beaten white of an egg ; when ready to spread add lemon juice. If frosting is too hard add a very little water.

Lucia C. Beebe.

OATMEAL COOKIES.

Two cups of oatmeal, 1 cup of flour, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of boiling water (scant), 1 teaspoon of soda, 1 small cup sugar, $\frac{1}{2}$ teaspoon salt. Dissolve soda in boiling water. Very good.

Mrs. J. B. Pike.

WALNUT PATTIES.

Two eggs, $\frac{1}{2}$ pound sugar, ($\frac{1}{2}$ each dark brown and white sugar), $5\frac{1}{2}$ tablespoons flour, $1\frac{1}{2}$ cups walnut meats broken in pieces, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon baking powder. Drop in pan (buttered and floured) size of quarter. Set $1\frac{1}{2}$ inches apart and bake in moderate oven about 10 minutes. Let stand on pan when done for about 5 minutes.

MARGUERITES (CAKE).

Whites of 2 eggs beaten very stiff, $\frac{1}{2}$ pound pulverized sugar, $\frac{1}{2}$ pound chopped nuts. 1 teaspoonful flour. Drop in pan and bake very quickly. These are very nice on the Long Branch crackers. Spread on crackers, then put them in the oven to brown.

Lillian L. Binz.

FRUIT COOKIES.

Two cups sugar, brown or white, 1 cup butter or $\frac{1}{2}$ of lard, 3 eggs, 4 tablespoons of milk, 2 cups chopped raisins, 1 teaspoon cinnamon, a little clove, a little nutmeg, 1 teaspoon soda, flour enough to make it stiff. Bake on bottom of tins turned bottom side up.

Mrs. Charles J. Blair.

FRIED CAKES.

Two eggs beaten well, 1 cup sugar, 3 even tablespoons melted butter, 1 cup sour milk (buttermilk preferred), 4 cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 1 teaspoon salt, a little nutmeg. Mix soft.

Mrs. Charles J. Blair.

SOUR CREAM COOKIES.

One and one-half cups sugar, almost 1 cup butter, creamed together; 1 cup sour cream, $\frac{1}{2}$ nutmeg, 2 eggs, 1 teaspoon baking powder, 1 teaspoon soda, flour enough to make a soft dough. Bake on bottoms of tins. *Mrs. Laurence Stiles.*

OATMEAL MACAROONS.

One rounded tablespoon butter, 1 cup sugar, 1 egg, salt, 1 teaspoon vanilla, $2\frac{1}{2}$ cups rolled oatmeal, 1 teaspoon baking powder. Mix dry ingredients thoroughly, work in butter and flavoring. This recipe makes 3 dozen.

A VERY DAINTY SWEDISH FRIED CAKE.

Four eggs, 4 tablespoons sugar, 4 tablespoons of thick sweet cream; beat yolks of eggs and sugar till almost white, add cream and beat again; then the beaten whites; add flour to roll out very thin. Cut in narrow strips, make slit in center and draw one end through to tie a knot. Fry in hot lard a very light brown. Roll in powdered sugar while hot.

Alma Soderberg.

CHOCOLATE COOKIES.

One cup brown sugar, $\frac{1}{2}$ cup butter; measure, then melt; 1 egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful soda dissolved in the milk, $1\frac{1}{2}$ cups well sifted flour, 2 tablespoonfuls chocolate melted, $\frac{3}{4}$ cup seeded raisins, $\frac{3}{4}$ cup chopped nuts. Drop from dessert spoon into buttered tins and bake. *Mrs. Fred F. Cain.*

To bake cookies well invert a dripping pan, butter bottom and place cookies on it.

FRIED CAKES.

One cup sugar, 1 cup cream, 1 cup buttermilk, 2 eggs, flavoring, 1 teaspoon of soda, 2 teaspoons of cream of tartar, flour.

Alma Soderberg.

HERMIT COOKIES.

Two eggs, 1 cup sugar, 1 cup butter, 1 cup currants and raisins, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful soda in a tablespoonful hot water, flour enough to roll out well.

Christine Monson.

GINGER SNAPS.

Pour 1 cupful of boiling water on $\frac{1}{4}$ cup of butter and $\frac{1}{4}$ cup lard; add $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup molasses in which has been dissolved 1 teaspoonful soda; stir thoroughly, then add 3 cups pastry flour, 1 teaspoon ginger. Let stand over night in a cool place.

PEANUT COOKIES.

Three-quarters cup of peanuts, 1 cup pastry flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 2 tablespoons butter, 2 tablespoons milk, 1 egg, $\frac{1}{2}$ cup sugar. Cream butter and sugar together, then add peanuts, which have been finely chopped, then milk and dry ingredients. Mix well. Roll and cut out and garnish by putting half a peanut on each cookie. This makes 3 dozen small cookies. One quart peanuts in the shell will be enough. Bake only long enough to brown. A nice substitute for macaroons. *Miss Bailey, Malden, Mass.*

BANANA FRITTERS.

Two eggs (beaten separately), 1 cup sour milk, 1 teaspoon soda, 2 cups flour, pinch of salt, 2 or 3 bananas or peaches sliced or apples chopped. Have lard hot and cook like doughnuts. When cooked sprinkle powdered sugar over them. If used as dessert make a thick syrup to eat over them.

GINGER SNAPS.

One cup sugar, 1 cup molasses, 1 cup butter, 3 cups flour, 1 egg, 1 tablespoonful of ginger, 1 tablespoon of vinegar, 1 teaspoon of soda; put boiling water over soda; add just enough more flour to roll out very thin. *Miss Alma Soderberg.*

GRAHAM COOKIES.

One cup thick sour cream, 1 teaspoonful soda stirred into cream to foam, 1 cup sugar, 1 teaspoonful cinnamon, little salt. Mix with Graham flour. Use white flour for rolling. Roll very thin and sprinkle with sugar. *Mrs. C. C. Cobb.*

AUNT JANET'S COOKIES.

Two and one-half cups brown sugar, 2 eggs, $1\frac{1}{2}$ tablespoons melted butter, 1 teaspoon soda, Graham flour to thicken. Flavor with caraway seeds ($2\frac{1}{2}$ teaspoons) or chopped walnuts or raisins. *Miss Janet Vance.*

CREAM COOKIES.

Three eggs, 2 cups sugar, 1 cup butter and lard ($\frac{1}{2}$ each), 3 teaspoons baking powder, $\frac{3}{4}$ cup cream (never use milk), flour to handle. These cookies are delicious if chopped nuts are sprinkled on top.

Mrs. E. J. Bowes, Jr.

COOKIES.

Two cups sugar, 1 cup butter, 1 cup sour cream, 4 eggs beaten separately; add part of cream to beaten yolks and 1 level teaspoonful soda to the rest of the cream: 1 teaspoonful (large) baking powder, 1 saltspoonful salt, 1 grated nutmeg. Mix soft and roll out rather thick. Bake in quick oven. Can put raisin in center of each and sprinkle with sugar.

Mrs. G. W. Powell.

ICES AND ICE CREAM.

*"And like the snowfall on the river,
A moment white—then melts forever."*

—Burns.

ICE CREAM.

Scald 1 pint milk, beat yolks of 4 eggs and beat in thoroughly with beater 1 scant cup granulated sugar and pinch of salt. Turn boiling milk over this and mix thoroughly; then put back in double boiler and stir constantly till it thickens. Strain immediately, and when cold add $\frac{1}{4}$ pound candied cherries cut fine, a tablespoonful of brandy and small teaspoonful vanilla. Just before freezing add $\frac{1}{2}$ pint cream, whipped.

Mrs. W. A. Stiles' recipe, and very fine.

MAPLE SYRUP ICE CREAM.

Two cups maple syrup, yolks of 8 eggs, 1 quart cream.

Anna Soderberg.

PISTACHIO ICE CREAM.

One quart cream, 1 pint milk, $1\frac{1}{2}$ cups sugar, whites of 4 eggs beaten stiff, 1 teaspoonful or more of pistachio extract,

1 cupful of almonds blanched and powdered fine. Cream should be partly frozen before nuts are added.

Minnie Lewis Fixen.

BISQUE.

One pint cream, 1½ dozen macaroons, 2-3 cup pulverized sugar. Whip cream stiff, roll macaroons and sugar together and stir in slowly. Pack in ice and salt 3 hours before serving.

BURNT SUGAR ICE CREAM.

Take ½ pound of sugar, brown half of it in a saucepan; stir in sufficient water to bring to a liquid state; add the other sugar, with 1 pint of milk and 4 eggs well beaten; flavor strongly with lemon or vanilla, and freeze.

TUTTI-FRUTTI ICE CREAM.

Make a custard of 5 well beaten eggs, 1 quart of milk and 2 cups of sugar; flavor. When cold add 1 pint rich cream. When half frozen add 1 small wine glass of sherry and ½ pound of candied cherries and pineapple cut in small pieces. Continue to freeze. I use as flavoring ½ teaspoonful lemon, ½ teaspoonful orange and ½ teaspoonful vanilla.

Mrs. O. H. Watson.

FROZEN CREAM DE MENTHE.

One quart water, ¾ cup sugar; boil 20 minutes; when cold add ½ cup creme de menthe syrup. Freeze, garnish with green creme de menthe cherries.

Mrs. C. M. Smith.

NUT ICE CREAM.

Put ½ cup granulated sugar in a saucepan over the fire until melted and a golden brown. Add ½ cup boiling water and let it simmer 10 minutes. Scald 1 pint of thin cream in a double boiler until scalding hot. Add ½ cup sugar, ⅛ teaspoon salt and the caramel. Stir until sugar is melted; then set away to cool, stirring it quite often. When ready to freeze stir in 1 pint of whipped cream and 1 cup of pecans chopped fine. Prepare the nuts while the cream is cooling, being careful to remove all of the brown, puckery substance in the folds of the nuts.

Rinse thoroughly in boiling water and dry them thoroughly, then chop fine. Add to the cream and freeze until stiff. Then remove the beater, pack in mould if so desired, and let ripen for about 2 hours.

SULTANA ROLL.

Make a custard of 1 pint milk, 1 cup of sugar, 1 tablespoon flour, 1 egg and $\frac{1}{4}$ teaspoon salt. Cook 20 minutes, stirring frequently, then strain and cool. Add 1 quart of ordinary cream. Flavor with vanilla (color with coloring paste if desired). Freeze, then line mould about 1 inch deep. Fill the hollow with sweetened whipped cream to which has been added Sultana raisins which have been soaked in brandy 4 hours. Pack in ice and salt and let stand 4 hours before serving.

Mrs. Wall.

CARAMEL MOUSSE.

Stir 1 cup of granulated sugar over the fire constantly until it is a golden brown. Do not let it get too brown or it will be bitter. Let it cool a little, then add 1 cup of hot milk and stir over hot water until the caramel is all dissolved. Beat the yolks of 4 eggs until thick, add a little of the hot caramel mixture, and when well mixed with the eggs stir into the rest of the mixture and stir until quite cold. Flavor with 1 teaspoon vanilla and beat until thoroughly blended. Whip 3 cups of cream very stiff and fold in the caramel mixture thoroughly. Turn into a quart mold, butter the edges of the cover, put on tight and pack in ice and salt. Let stand about 4 hours before serving.

PRUNE MOUSSE.

Wash and place in earthen or granite dish $\frac{1}{2}$ pound California prunes, over which pour while hot $1\frac{1}{2}$ cups of water in which 4 tablespoonfuls of granulated sugar have been boiled until clarified. Let stand over night, or until prunes are fully swollen. Remove pits and cut prunes in quarters and place in mold, over which pour the following sago jelly and place on ice or in cool place to harden. Serve with "Marshmallow Cream."

SAGO JELLY.

To 1 quart of water put 6 heaping tablespoonfuls of sago. Let stand a half hour or more, then boil to a jelly. Stir all the time while boiling. A pinch of salt may be added if desired. Partially cool before pouring over prunes.

MARSHMALLOW CREAM FOR PRUNE MOUSSE.

One cup granulated sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ pound good marshmallow candy. Boil sugar and water until it threads. Remove from fire and put into it while hot the marshmallow candy. When dissolved, beat to the consistency of cream (only), adding the well beaten white of 1 egg gradually while beating.

Mrs. M. F. Cressey, 304 Eighteenth Street, Milwaukee, Wis.

CARAMEL MOUSSE.

One cup maple syrup, 4 egg yolks, 1 pint whipping cream; boil syrup until it thickens a little, pour into the egg yolks, which have been beaten stiff; put in double boiler and stir until thickens, then beat until cold; add whipped cream and stir in. Put in mold and pack in ice 3 hours. Seal mold with lard before packing.

Mrs. I. J. Bryan.

COFFEE MOUSSE.

One pint cream whipped stiff, $\frac{1}{2}$ cup very strong coffee, 1 scant cup sugar dissolved in coffee, 4 egg yolks beaten. Mix coffee, sugar and eggs, stir in whipped cream. Pour in mold, seal mold with lard, pack in salted ice 3 hours.

Mrs. E. C. Noe.

This Vatican punch was first made for Pope Pius VI at the time Napoleon entered Italy, 1797. A son of the chief confectioner to the Pope, named Nolas, ran away from his father and united his fortunes with the French. He later became the favorite cook to the Empress Josephine and after her death to the Russian Prince Lieven, whom he accompanied to London, where the prince was appointed ambassador to the court of St. James. This Italian made the Papal beverage for the Prince's table. The Prince procured the recipe and permitted a few of his friends to copy it. It has been passed down from one generation to another to the present.

G. T.

VATICAN PUNCH.

Two pineapples, 1 dozen lemons, 2 pounds of sugar, 2 pints of champagne, 1 pint of Jamaica rum, 1 quart of water. Grate the pineapple and strain. Pare the lemons, removing all pith; wash, crush and strain. Make a syrup of the sugar and water, add the juice of the pineapple and freeze. Beat the whites of the eggs till they are stiff; add 1 tablespoon of sugar for each egg, and the juice of the lemons. Pour this into freezer with the pineapple and mix thoroughly. Before serving add a gill of rum to each quart of the mixture and a pint of champagne to each 2 quarts. Return to freezer and chill.

Mrs. Guy Magee.

FROZEN EGGNOGG.

One quart cream, 6 eggs, 1 cup sugar, 4 tablespoonfuls sherry wine, 2 tablespoonfuls brandy. Beat yolks of eggs and add sugar; scald cream; pour over eggs and sugar. Put in double boiler and cook until nice custard. When cold and ready to freeze beat whites of eggs and add brandy and wine.

Mrs. C. A. Burton.

LEMON SHERBET.

Two cups sugar, juice of 3 lemons, 1 quart of milk, whites of 3 eggs well beaten and added after it is partly frozen.

Anna Soderberg.

TUTTI-FRUTTI PUNCH.

Boil together for 5 minutes 1 quart of water and 1 pound of sugar; add the grated rind of 2 lemons and 4 oranges and continue boiling for 5 minutes longer. Strain the syrup through cheesecloth and add 1 quart of cold water. Extract the juice from the lemons and oranges, mix with 2 dozen Malaga grapes cut in half and seeded, two sliced tangerine oranges, 4 slices of pineapple and 1 pint bottle of Maraschino cherries with their liquor. Serve well iced.

Mrs. O. H. Watson.

COFFEE ICE.

One pint of the strongest coffee, 1 pint of richest cream. Sweeten and freeze.

RASPBERRY ICE.

One quart of rich cream, 1 quart of crushed raspberries. Sweeten and freeze.

CAFE PARFAIT.

To 1 pint of thick add $\frac{1}{4}$ cup of powdered sugar, $\frac{1}{4}$ cup very black coffee and 1 teaspoon vanilla. Whip the mixture and as the froth rises skim it off and place carefully on a skimmer. Continue to whip and skim until no more froth rises. Let stand in a very cold place for 15 minutes, then turn the froth into a solid mold with a tightly fitting cover. Pack in ice and salt for 3 or 4 hours before serving. *J. W. G.*

LEMON GINGER SHERBET.

Four lemons, 4 ounces crystallized ginger, 2 cupfuls sugar, 4 cupfuls boiling water. Shave off peel from 2 lemons in thin parings; also shave ginger in small pieces. Pour boiling water on them and let it steep 15 minutes. Squeeze lemons, add sugar and after removing parings add water and ginger to lemon juice and sugar. Stir until dissolved. When cold freeze as usual. *Mrs. N. E. Johnson.*

PARFAIT.

One pint of triple cream whipped until stiff, whites of 3 eggs beaten and add to cream, 1 teaspoonful of vanilla. Put in mold and freeze 4 hours. Serve with whipped cream and candied cherries put around it. Sweeten to taste. *Miss J. A. Drake.*

FROZEN CHARLOTTE RUSSE.

One-half box Knox gelatine. Dissolve in 2 cups of milk; 10 eggs, whites only beaten stiff; 1 quart triple cream whipped stiff, $\frac{1}{4}$ pint sherry wine, 1 teaspoonful of vanilla. Put in freezer and freeze as you would ice cream. Remove dasher and pack. This is delicious. *Miss Drake.*

FROZEN EGGNOGG.

One and a half pints cream, 1 scant cup sugar, 3 eggs, flavoring. Heat cream in double boiler; beat yolks of eggs with sugar, add to cream and cook to the consistency of thick cream. When cool add $\frac{1}{2}$ nutmeg grated, 2 tablespoonfuls brandy and 2 tablespoonfuls sherry (or New England rum, if

preferred). When ready to freeze add beaten whites of eggs; freeze.

Mrs. E. J. Bowes.

LEMON SHERBET.

One pint cold water, juice of 3 lemons, 1½ cups granulated sugar, whites of 3 eggs. Stir in juice of the lemons into the water; add the sugar. Put in freezer and stir until nearly frozen. Then add the beaten whites of the eggs and stir only enough to mix thoroughly. It should be as white as snow or ice cream.

Ida S. Downs.

PRESERVES.

"A perpetual feast of nectared sweets."

WINDSOR MARMALADE.

One dozen oranges, 4 lemons, 12 pints of water, 12 pounds of sugar. Slice oranges and lemons very thin and soak them in the water for 48 hours. Boil the mixture down to one-half the quantity and add the sugar. Boil again until it jellies. Use an orange saw for slicing and a porcelain kettle for the boiling. Heat the sugar in a slow oven before adding it to the orange.

Mrs. Guy Magee.

CHERRY CONSERVE.

Three pounds stoned cherries (4 quart boxes), 2 pounds seeded raisins, 4 large oranges, 4 pounds sugar. Chop oranges fine; steam raisins 20 minutes, then chop them coarse; add cherries, oranges and sugar. Boil 20 minutes and put in jelly glasses.

Mrs. H. S. Harris.

CITRON PRESERVES.

Get good solid citron, pare off rind, seed, cut in 3 slices 2 inches long; weigh, put in preserving kettle with water enough to cover. Boil 1 hour. Take out citron and to the water add as much sugar as there is melon by weight. Boil until quite thick, replace melon, add 2 thinly sliced lemons if small or 1 large to each pound of fruit. Boil 20 minutes, take out fruit, boil syrup until thick molasses; pour over fruit, seal quickly.

Mrs. James Flanigan.

BAR LE DUC.

To 4 quarts of red or white currants add 1 jar of strained honey. Cook 20 minutes. *Mrs. John Vance Cheney.*

THE FOUR MEASURES.

One quart of stoned cherries, 1 quart of red currants, 1 quart of red raspberries, 1 quart of gooseberries. Add equal amount of sugar and boil as for jelly. *Mrs. Fred Hubbard.*

PINEAPPLE AND STRAWBERRY JAM.

One large pineapple to every 4 boxes of strawberries. Pare pineapple with silver knife, remove eyes, and shred with a silver fork. Weigh and add an equal weight of sugar. Stand aside over night or for a few hours at least. Weigh strawberries, wash, hull and add equal weight sugar. Also stand aside. Then bring strawberries and sugar slowly to a boil. Remove strawberries from syrup with a silver salad fork or other large fork to a platter and set in sunshine. Put pineapple and pineapple syrup into strawberry syrup and cook until pineapple is tender and syrup is quite thick. Test a little on a saucer. Now return strawberries to pineapples and syrup and bring again to boil, stirring continually. Pour in jelly glass. When cold cover with paraffin. Some tastes might prefer more pineapple, say 1 cup of pineapple to 2 of strawberries, always taking an equal weight of sugar of each, not measure. *Mrs. N. E. Johnson.*

PEAR CHIPS.

Eight pounds pears, 6 pounds sugar, 6 lemons and the rinds of 3, $\frac{1}{2}$ pound preserved ginger. Slice the pears on a cabbage slicer, slice ginger and lemons, removing lemon seeds. Put the material in jars in layers, let stand 24 hours, then cook until clear, and can. *Anna Mitchell, Albany, N. Y.*

ORANGE STRAWS.

Put orange peel in a weak brine for 3 or 4 days, changing water each day. Then scrape out as much as possible of inner white skin and cut peel into narrow strips with scissors. Put strips, or straws, on stove with enough water to cover and let boil for 10 or 15 minutes, drain and repeat the process. After

draining again, return to fire with 1 cup of sugar and $\frac{1}{2}$ cup of water (this quantity enough for peelings of 6 oranges). Cook down slowly until syrup is nearly absorbed by orange peel. Then remove with a silver fork and place in waxed paper, well sprinkled with sugar. *Grace Gruber Cloyes.*

BAKED APPLES WITH CREAM OF WHEAT.

Pare and remove the cores from tart apples, fill cavities with sugar, add a few spoonfuls of water. Bake until tender, turning to keep them whole. Serve hot, filling the centers with well cooked cream of wheat. Serve with whipped cream.

SAGO JELLY.

Sago jelly is a nice dish for an invalid. Add 6 tablespoonfuls of sago to a quart of boiling water and stir frequently until it has formed a thick jelly. Sweeten with 5 or 6 tablespoonfuls of sugar and flavor with vanilla, nutmeg, cinnamon or lemon. Pour it into small molds while it is still hot and when cold serve with a little cream.

WATERMELON PRESERVE.

Take the red part of a good sized watermelon and all of the juice; boil till it is almost a jam; add 5 pounds of granulated sugar; boil an hour, stirring often, so it will not burn. Take it off from the fire and while still boiling hot add a 15-cent bottle of vanilla. Put up in glasses. *Mrs. Charles Berrall.*

HOW TO PRESERVE A HUSBAND.

Be careful in your selection, do not choose too young and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience well sweetened with smiles and flavored with kisses, to taste; then wrap well in a mantle of charity, keep warm with a steady fire of devotion and serve with peaches and cream. When thus prepared they will keep for years. *Aunt Sarah.*

SPICED RHUBARB.

Peel and slice thin 5 pounds of rhubarb, put on a dish (not tin) and sprinkle with 2 pounds of sugar. Let stand over night. In the morning drain off the syrup into a preserve kettle, add 3 pounds of sugar and a cup of vinegar, and set over the fire. Tie 3 or 4 dozen whole cloves in a little muslin bag, with a piece of ginger root (not candied ginger), and a stick of cinnamon. Put into the syrup and let boil until syrup is thick. Skim out the spice, add the rhubarb and cook until clear. Take up carefully and put into jars, to be used as needed. Be sure to get all the strings off the rhubarb.

Ida S. Downs.

JIM JAM.

Five pounds of sugar, juice from 5 pounds of currants, 1 quart red raspberry juice (about 6 boxes required), 1 pound large raisins seeded and cut in two, 2 seedless oranges cut in dice (peel and all). Boil all 1¼ hours. Serve with meats.

Ida S. Downs.

MIXED PICKLES.

One quart small cucumbers, 1 quart wax beans, 1 pint small onions, 1 cauliflower cut up, kohlrabi, carrots and root celery, about a quart of each. Soak the cucumbers in salt water 24 hours. Boil the other vegetables till tender, not soft, in separate vessels of salt water. For the dressing take 2½ quarts of diluted vinegar, 1½ cups white sugar, 2 teaspoonfuls mustard, 1 teaspoon curry powder, 1 scant cup flour. Boil till thick as cream. Pack the vegetables in glass jars, adding 1 small red pepper, cut in strips, to each can. Pour the hot dressing over and seal.

Elizabeth Crosby.

MARMALADE.

Three cups chopped pieplant, 1 cup chopped pineapple, 1 orange juice and grated rind, 5 cups sugar. Cook till thick, then add ½ pound chopped almonds and lastly the juice of 1 lemon. This makes 6 jelly glasses, and it is very fine. *Mrs. Crosby.*

HEAVENLY HASH.

One quart gooseberries, 1 pint red currants, 1 pint red raspberries, 1 pineapple chopped, 1 pound English walnuts chopped

½ pound chopped raisins if liked, 8 cups sugar. Cook until thick. Makes 14 or 15 jelly glasses full.

CONSERVE.

Eight cups currants or gooseberries, 8 cups sugar, 1 cup chopped raisins, 3 oranges. Cook 20 minutes.

Elizabeth Crosby.

PICKLES.

"Where's the peck of pickled peppers Peter Piper picked?"

COLUMBIA CHUTNEY.

Pare and quarter 15 large and very sour apples and chop very fine, together with 2 green peppers (from which the seeds have been taken), a cupful of stoned raisins and 2 onions. Place in a glazed kettle, add a quart of vinegar and simmer 2 hours. Now put in 2 cups brown sugar and 2 tablespoons each mustard seed, ground ginger and salt. Cook slowly 1 hour longer.

Mrs. R. W. Murison.

CHOW CHOW.

One quart small onions, 2 quarts small cucumbers, 1 quart green beans, 2 quarts cauliflower, 8 green peppers sliced. Soak all in brine 24 hours. Then let come to a boil in the brine. To 2 quarts good cider vinegar add 8 tablespoons dry mustard, 1½ cups flour, ¼ ounce tumeric. Boil all together until well cooked. Then pour over pickles, which have been drained.

CHOPPED PICKLES.

One peck of green tomatoes, 6 or 8 onions chopped fine. Let them stand over night with a cupful of salt sprinkled through the layers. In the morning drain through a colander. Cook 20 minutes in 2 quarts of water, drain off that liquid, add to pickle 4 cups of vinegar, 3 chopped red peppers, a little stick cinnamon. Boil 15 minutes; stir to keep from burning.

Mrs. Harris.

CANADIAN TOMATO MUSTARD.

One gallon ripe tomatoes; boil and strain; add 1 quart malt vinegar, 1 pound white sugar, 1 ounce white pepper, 1 ounce whole allspice, $\frac{1}{8}$ pound salt, $\frac{1}{2}$ pound best mustard, 1 green pepper, slash and put in whole. Boil 2 hours, take out pepper and allspice. Bottle when cold. *Mrs. J. S. Johns.*

CURRENT SOY.

Five pounds ripe currants, 3 pounds sugar, 1 pint of vinegar, 2 tablespoonfuls salt, 1 tablespoonful cloves, 1 tablespoonful allspice and 1 tablespoonful pepper, 1 tablespoonful cinnamon. Cook 1 hour. Put in jars and cover with paraffin.

Mrs. F. F. Caine.

TOMATO PICKLE WITH RAISINS.

One peck green tomatoes, 12 large onions, 4 green peppers, 2 red peppers, 6 stalks celery, 2 pounds seeded raisins, 3 pounds brown sugar, 1 quart vinegar, mixed spices and cinnamon to taste. To prepare the pickle slice tomatoes and chop the onions; cut celery into inch lengths; scald tomatoes in vinegar (enough to cover) until tender. Then put a layer of tomatoes in crock, then celery, raisins and onions; add spices, 1 quart fresh vinegar. Heat 4 times (all together), 4 mornings.

Mrs. H. S. Harris.

CHILI SAUCE.

Twenty-four large tomatoes, 4 green peppers, 4 large onions, 1 bunch celery, 4 cups vinegar, 1 cup grated horseradish, 4 tablespoonfuls sugar, 3 tablespoonfuls salt, 3 tablespoonfuls ginger, 3 tablespoonfuls ground cloves, 2 tablespoonfuls allspice, 1 tablespoonful mace, 1 tablespoonful pepper (red). Chop celery, peppers, onions and tomatoes. Tie spices in bag and boil together $1\frac{1}{2}$ hours.

Mrs. Macquarrie.

PICKLES IN OIL.

Wash 100 small cucumbers, 3 pints small white onions, $\frac{1}{4}$ cup of white pepper or 2 or 3 red peppers sliced, $\frac{1}{2}$ cup celery seed, 1 teacup of oil, more if you desire it. To prepare the pickle, put a layer of cucumbers, then a layer of onions, sprinkle through the layers 1 cup of salt; let stand 5 hours, or all night; rinse off through colander; add spices, oil and vinegar to cover; stir well. Seal in Mason jars. *Mrs. H. S. Harris.*

GRAPE CATSUP.

Six pounds of grapes, 4 pounds of sugar, 1 pint of vinegar, 1 tablespoonful each of cinnamon and allspice, $\frac{1}{2}$ tablespoonful cloves. Rub the grapes through a sieve. Simmer $2\frac{1}{2}$ hours.

PICKLED PEPPERS.

To 2 dozen large green peppers, $\frac{1}{2}$ gallon cider vinegar, $\frac{1}{2}$ teacup sugar, $\frac{1}{2}$ small head of cabbage, red or white, 3 dozen small silver skin onions, an ounce of celery seed and 2 tablespoonfuls grated horseradish. Cut the peppers in half and remove the seeds; put peppers in strong salt water over night. Cut the cabbage on a cabbage cutter; add the celery seed and onions and horseradish. Drain the peppers and stuff with the cabbage, etc. Tie the halves together and place in a stone jar. Heat the vinegar, with sugar, to the boiling point, and pour over the peppers, leaving them uncovered until cool. Then cover securely and put in a cool place. About the third day they will be ready to serve.

Mrs. N. B. Lewis.

TOMATO KETCHUP.

One peck ripe tomatoes, 2 large or 3 small green peppers, 3 large or 4 small onions, 4 tablespoonfuls salt, 1 cupful brown sugar, 3 cupfuls vinegar; 1 large stick cinnamon, $\frac{1}{2}$ tablespoonful whole cloves, $\frac{1}{2}$ tablespoonful whole allspice, 1 tablespoonful whole ginger, $\frac{1}{2}$ tablespoonful mustard seed, $\frac{1}{2}$ tablespoonful celery seed, in a small cheesecloth bag. Chop onions and peppers fine and cut up tomatoes. Boil until tender, about 1 hour. Squeeze hard through a fruit press till all pulp except skin and seeds are through. Return to clean kettle with sugar, salt, vinegar and spices in a bag. Simmer slowly, stirring often, until slightly thick, or very thick, if desired, from $1\frac{1}{2}$ to 3 hours. This makes a light colored ketchup, which children can partake of. If liked darker and richer use ground spices instead.

Mrs. N. E. Johnson.

BUCK-EN-BRECK.

One peck of green tomatoes, $\frac{1}{2}$ peck of ripe tomatoes, 12 onions, 12 peppers (6 green, 6 ripe), 1 large head of cabbage. Chop all except ripe tomatoes, salt heavy and drain over night. In the morning add the ripe tomatoes skinned and sliced, 2 tablespoons allspice, 1 of pepper, 1 of mace and a quart of

vinegar which has been boiled with 3 pounds of brown sugar, and boil all together for 3 hours. When done add cold vinegar enough to cover it.

Mrs. Seymour Jones.

GREEN TOMATO PICKLES.

Wash green tomatoes and slice rather thin; salt them thoroughly, 1 cup of salt to a peck of tomatoes; salt in layers. Let stand over night, drain in the morning; allow 3 pounds of sugar to 3 quarts cider vinegar. Put sugar and vinegar to boil, when it boils set off from fire and remove the scum if any appears. Slice 3 onions, 3 green peppers in thin strips, 1 tablespoonful ground cinnamon, 20 whole cloves, 1 ounce whole allspice, 4 ounces shaved horseradish. Place vinegar and sugar again on the fire and add onions, horseradish and spices. When it boils add tomatoes, press under the vinegar and bring to a quick boil, then remove from the fire at once.

Mrs. I. Jennings Bryan.

CANDY.

Roly-poly, isn't he fat?

Plump as a peach; yes, more than that.

Candy was his hourly cry,

Candy was his bosom's sigh.

CANDIED VIOLETS.

Remove the green stalks from the freshly picked violets. Boil good cane sugar to the blow (drop in ice water and if after remaining there a few seconds it can be drawn into long threads between thumb and first finger it is at the "blow"). Add violet flavor or violet extract and enough plum purple food color to make it a good violet, then throw in the violets and again bring the sugar to the blow. Draw the pan to the side of the stove and rub the sugar against the side of the pan until it whitens, then stir it well together, till the sugar separates from the flowers. Now turn the flowers onto a sieve. Lift off any loose sugar and place in oven to dry. For rose leaves use raspberry-red food color and rose flavoring. For peppermint leaves use grape-green food color and peppermint extract or oil.

Anna Rugby.

ALMOND MACAROONS.

Pour boiling water on half a pound of almonds; take skins off and throw into cold water for a few moments; then take out and pound to a smooth paste, adding a tablespoon of essence of lemon. Add 1 pound of pulverized sugar and whites of 3 eggs and work the paste well together with back of spoon. Dip the hands in water and roll mixture into balls the size of a nutmeg and lay on buttered paper an inch apart. When done dip the hands in water and pass over the macaroons gently, making the surface smooth and shining. Set in cool oven $\frac{3}{4}$ hour. If this recipe is strictly followed the macaroons will be found equal to any made by professional confectioners.

Mrs. L. S. W.

LEMON CANDY.

Take a pound of loaf sugar and a large cup of water, and after cooking over a slow fire half an hour clear with a little hot vinegar, take off the scum as it rises, testing by raising with a spoon, and when the "threads" will snap like glass, pour into a tin pan and when nearly cold mark in narrow strips with a knife. Before pouring into the pan, chopped cocoanut, almonds, hickory nuts or Brazil nuts, cut in slices, may be stirred into it.

Mrs. Nellie L. Giles.

BUTTERNUT CANDY.

Two cups maple sugar, 1 cup white sugar, 1 cup cream, 1 teaspoonful butter. Boil until it hardens in water. Add 1 cup butternut meats (broken into small pieces); pour into a buttered tin. When cool mark into squares. *Mrs. N. B. Lewis.*

WELLESLEY MARSHMALLOW FUDGE.

Heat 2 cups of granulated sugar and 1 cup of rich milk (cream is better). Add 2 squares of bakers' chocolate and boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after the fudge has been taken from the fire until $\frac{1}{2}$ pound has been stirred into the fudge. Cool in sheets $\frac{3}{4}$ inch thick and cut in cubes.

Mrs. Hubbard.

CREAM CANDY.

Two cups of sugar, 1 tablespoon vinegar, enough water to cover the sugar. When it starts to boil add a piece of butter the size of a walnut. Cook without stirring until a spoonful dropped into cold water can be rolled into a soft ball. Then add 1 teaspoon vanilla, turn out on a buttered platter and when cool enough to be handled pull until white.

Mrs. Hurter.

WALNUT BRITTLE.

Three and a half pounds granulated sugar, 2 pounds of glucose, 1 pint of molasses, 2 pounds walnuts, 1 ounce of soda. Cook to 310 degrees, or until it is brittle.

Mrs. Mary F. Pease, Springfield, Ill.

HOARHOUND CANDY.

Boil 2 ounces of dried hoarhound in $1\frac{1}{2}$ pints of water for about $\frac{1}{2}$ hour; strain and add $3\frac{1}{2}$ pounds brown sugar. Boil over a hot fire until it is sufficiently hard; pour out in flat well greased tin trays, mark into sticks or small squares.

Mrs. Nellie L. Giles.

BROWN SUGAR FUDGE.

Three cups brown sugar, 1 cup milk, and butter the size of a walnut. Boil until it hardens in water. Take from stove; add vanilla; beat until creamy; turn into buttered plate. Mark off into squares when cool. Broken pecan meats may be added.

Elizabeth Goudy Slocum.

BALTIMORE KISSES.

Beat the whites of 4 small eggs to a high, firm froth; stir into it $\frac{1}{2}$ pound of pulverized sugar; flavor with essence of lemon or rose and continue to beat until very light; then drop half the size of an egg and a little more than an inch apart on well buttered letter paper. Lay the paper on a $\frac{1}{2}$ -inch board and place in a moderate oven. Watch and as soon as they begin to look yellowish take them out. Or beat to a stiff froth the whites of 2 eggs, stirring into them very gradually 2 teacups powdered sugar and 2 tablespoons cornstarch. Bake on buttered tins 15 minutes in a warm oven, or until slightly brown. Chocolate pulp is made by adding 2 ounces grated chocolate mixed with the corn starch.

Mrs. W. W. W.

BUTTER SCOTCH.

Three cupfuls white sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar or $\frac{1}{2}$ teaspoon of cream of tartar, 1 tablespoon butter and 8 drops extract of lemon. Boil without stirring till it will snap and break when dropped in cold water. Just before taking from fire add $\frac{1}{4}$ teaspoon of soda. Pour into well buttered biscuit tins $\frac{1}{4}$ inch thick; mark off into inch squares when partly cold.

COCOANUT DROPS.

One pound cocoanut, $\frac{1}{2}$ pound powdered sugar and the white of an egg. Work all together and roll into little balls in the hand, and bake on buttered tins. *C. W. C.*

COCOANUT CARAMELS.

One pint milk, butter size of an egg, 1 cocoanut grated (or desiccated cocoanut may be used), 3 pounds white sugar, 2 teaspoons extract of lemon. Boil slowly until stiff (some then beat to a cream). Pour into shallow buttered pans and when partly cold cut in squares.

CARAMEL CREAM.

Boil together 2 scant cups of brown sugar and 2-3 cup milk. When this begins to boil drop in a piece of butter the size of an egg. Flavor with vanilla. Boil this 5 minutes and pour into buttered tins. *Lillian L. Binz.*

CHOCOLATE CREAMS.

Five cups sugar, 3 egg whites, 1 ounce glycerine, vanilla to taste, 1 teaspoon of acetic acid. Cover the sugar with water and boil until it reaches $241\frac{1}{2}$ degrees. Put in the acid when it begins to boil and the vanilla when you take it off. Put one-half the glycerine on the slab and pour the rest on top of the candy. When it is cool enough add the beaten whites of 3 eggs and work all together until it "picks up." Dip in melted chocolate. *Mrs. Nellie L. Giles.*

CHOCOLATE TAFFY.

Mix together 2 cupfuls of granulated sugar and 3 cupfuls grated chocolate, $\frac{1}{2}$ cupful boiling water. Boil all together until nearly done; add butter the size of a hickory nut and boil

until the candy snaps. Remove from the fire, flavor with 2 spoonfuls of vanilla, cool and pull or cut any shape desired.

Mrs. N. B. Lewis.

CHOCOLATE CREAMS.

White of 1 egg, 2 pounds confectioners' sugar, $\frac{1}{2}$ cup orange juice. Beat the white of the egg until it looks cloudy, then add a little sugar and beat, then a little orange juice, then sugar again and so on until all the orange juice is used up and finish by adding sugar until the fondant is thick enough to roll into balls or any shape you wish. Take $\frac{1}{2}$ cake of Baker's chocolate and melt by setting the bowl over a steaming kettle, then dip the creams into this and lay on waxed paper. Use any flavor desired. Cocoanut and nuts and fruit may be put in the fondant and is delicious.

Lillian L. Binz.

SUCRE DE LA CREME.

Boil 3 cupfuls of sugar and 1 of cream for 12 minutes; then stir briskly, adding a cupful of nut meats: pour upon oiled paper and when nearly cool cut into squares.

Mrs. F. F. Cain.

MAPLE SUGAR ON SNOW.

Boil 1 pint maple syrup until when dropped on snow it remains on the surface and becomes waxy. Then spread it upon the surface of the snow or a block of ice. This will be found one of the most delicious treats obtainable.

EVERTON TAFFY.

Five pounds of light "C" sugar, $1\frac{1}{2}$ pounds of glucose, $\frac{3}{4}$ pound good butter, $\frac{1}{2}$ teaspoon of salt. Cook to 320 degrees, or until it hardens in water.

Mrs. L. T. Smith, Springfield, Ill.

MOLASSES CANDY.

One pint New Orleans molasses. $\frac{1}{4}$ cup of vinegar, butter $\frac{1}{2}$ size of egg, $\frac{1}{2}$ teaspoon soda. dissolve and put in with butter. When it hardens in cold water remove from fire and pull.

Mrs. M. L. Fixen.

MAPLE FUDGE.

One pound cake of maple sugar, 1 cup cream, butter size of walnut. Cook over slow fire, stirring most of the time. When done remove and beat for 15 minutes, until stiff. Pour into well buttered tins.

Mrs. M. L. Fixen.

OPERA CREAMS.

Boil together 2 cups of sugar, 1 cup of water and piece of butter the size of a walnut and $\frac{1}{2}$ tablespoonful of vinegar. Let this boil until when dropped into cold water comes to a soft ball. Then pour out into buttered pans and set out to cool about 5 minutes. Then take a spoon and beat it until it becomes quite white, then pour into a platter, and in a few minutes it will be ready to cut into squares.

Lillian L. Binz.

WHITE TAFFY.

Five pounds granulated sugar, 1 pound of glucose, $\frac{1}{2}$ pound good butter, $\frac{1}{2}$ ounce vanilla. Cook barely to 260 degrees. Pour in well buttered tins and when cool pull until white and light.

Mrs. R. E. Slater, Springfield, Ill.

OLD-FASHIONED MOLASSES TAFFY.

Three pounds sugar, $1\frac{1}{2}$ quarts of molasses, 1 pound good butter, 1 pound of glucose. Cook slowly to 260 degrees, or until it hardens when dropped in cold water. When cool pull to a light brown.

Mrs. R. E. Slater, Springfield, Ill.

MOLASSES CANDY.

One quart molasses, 1 cup brown sugar, piece of butter the size of an egg. Boil over slow fire, stirring to prevent burning. When it hardens in cold water and breaks short between the teeth it is boiled enough. Now put in $\frac{1}{2}$ teaspoon of baking soda and flavoring; stir well and pour into flat well buttered tins. When partly cool pull until light, draw out in narrow strips and clip with scissors.

MOLASSES CANDY.

Two teacupfuls brown sugar, 1 teacupful molasses, 1 tablespoonful vinegar, a little butter and vanilla. Boil for 10 minutes and when sufficiently cool pull thoroughly.

CREAM CANDY.

Three cups white sugar, 1 cup of vinegar; color with raspberry juice. Boil without stirring till a drop in cold water becomes crisp. Cool and pull. *Mrs. Lewis.*

PINOUCHI.

Boil 3 cups light brown sugar (or 2 of light brown and 1 cup of granulated sugar), butter size of an egg, $1\frac{1}{2}$ cups of milk, stirring only now and then until it forms a very soft ball when dropped into cold water. When done take from fire, add vanilla, stir and beat constantly until it begins to thicken. Then add 1 cup English walnuts (cut up, not chopped), and stir again. Then pour quickly into a buttered tin or plate. Cut into squares before it hardens. *Mrs. W. H. Robinson.*

STUFFED DATES.

Remove stones and fill in cavity with blanched almonds or peanut or walnut meats. Roll in powdered sugar.

GRILLED ALMONDS.

Blanch a cupful of almonds by pouring hot water on them. Let stand a few minutes and then plunge into cold water; dry thoroughly. Boil 1 cup of granulated sugar with 1 cup of water until it "hairs," then throw in the blanched almonds. Let them cook in this syrup, stirring occasionally, until they become a delicate brown before the sugar changes. As soon as the sugar commences to take on a color quickly take the pan from the fire and stir the almonds rapidly until the syrup has turned back to sugar and clings irregularly to the nuts.

"Tried and True."

SALTED ALMONDS.

Have olive oil smoking hot in the spider and put in the almonds with the skins left on. Stir until brown, then pour off the oil and salt. *Mrs. John Vance Cheney.*

CHOCOLATE CHESTNUTS.

Dip boiled chestnuts one by one into a rich syrup thickened with chocolate and flavored with vanilla. After dipping the chestnuts place them upon oiled paper. *Mrs. Fred F. Cain.*

CHOCOLATE ALMONDS.

Blanch the almonds by pouring boiling water on them and let them stand 2 or 3 minutes. Roast them in oven. Dip them in the following recipe for chocolate coating and drop on paraffine paper :

CHOCOLATE COATINGS—One-half pound cake Baker's sweet chocolate, 2 level tablespoonfuls butter, 2 tablespoonfuls boiling water. Put chocolate in saucepan over boiling water and when melted stir in butter and water. Mix well. If found to be too thick add more water ; if too thin, more chocolate.

Mrs. N. B. Lewis.

BUTTER SCOTCH.

Two pounds sugar, $\frac{1}{2}$ pint dark molasses, 1 pound glucose, $\frac{1}{4}$ teaspoon ginger, $\frac{3}{8}$ pound of butter, 2-3 pint of water. Cook sugar, glucose and water on hot fire until it forms a good hard ball in water, or 245 degrees with thermometer. Then add the molasses, butter and ginger and stir constantly after adding these, but not before. Cook now until almost brittle in water, or about 260 degrees with thermometer. Pour on greased marble slab very thin. Mark and cut up to suit.

M. A. Pease, Canton, Ohio.

POPCORN CRISPS.

One and one-half pounds of sugar, $\frac{1}{2}$ pound glucose, 2-3 cup molasses, 2 ounces butter, 2-3 pint of water, good pinch salt. Cook sugar, glucose and water on hot fire until brittle in cold water. Stir it until it commences to boil and wipe down sides of kettle with damp cloth. When brittle in water, add molasses, butter and salt and stir constantly until it commences to burn, then pour out over about 10 quarts of popped corn and mix well. Then pour out on slab or platters as it settles down and gets hard if left in the pan it was mixed in. Lift out all unpopped kernels before adding syrup.

M. A. Pease, Canton, Ohio.

BABY CREAM.

Two and one-half pounds of sugar, $\frac{1}{4}$ pound of glucose, $\frac{1}{2}$ pint of cream. Put sugar, glucose and a scant pint of water on fire and cook to 260 degrees with thermometer, or until

slightly brittle in cold water. Then add the cream and stir gently and let it cook up again until brittle in water, or about 270 degrees. Then pour out on greased slab or platter and as soon as it is cool enough pull until pretty stiff; then cut up in small pieces. This is a fine warm weather taffy, as it is not sticky, but mealy inside. Flavor and color to suit while pulling it.

M. A. Pease, Canton, Ohio.

THINGS WORTH KNOWING,

*"There is a knack in doing many a thing,
Which labor cannot to perfection bring;
Therefore, however great in your own eyes,
Pray do not hints from other folks despise."*

If you wish to serve peas as an entree, cut out with a cookie cutter a round of bread from an ordinary sized slice of bread, then two rings with a doughnut cutter. Dip them in melted butter and toast delicately brown in the oven. Fill the cavities with peas cooked in a delicate cream sauce.

Freshen the house by putting a few drops of oil of lavender in an ornamental bowl, then half fill it with very hot water. This will give a delightful freshness to the atmosphere.

To secure rose flavoring, fill a wide-mouthed bottle with fresh petals, packing them down as tight as possible. Then pour over them enough pure alcohol to submerge.

Flower vases can be easily purified and cleaned by rinsing them out with warm water and powdered charcoal.

A recent addition to the list of savory salts is onion salt, which is now put up in shaker cans or bottles for flavoring use.

To take white spots from varnished furniture, hold a hot plate over them and they will disappear.

For rose syrup, collect fresh petals each morning and spread on a tray to dry. When enough have been collected for a tumbler of preserve put in a fresh granite or porcelain kettle with just enough water to cover, and simmer until tender.

Celery should be allowed to lie in cold water to which a little salt has been added, for an hour before it is required for the table. This will make it very crisp.

To Brighten Copperware.—A little crushed borax if sprinkled thickly in a flannel cloth that is wet with hot water and well soaked will brighten the copper like magic.

For Cake and Pie Pans.—Warm the pans and rub the inside with paraffine wax. This is superior to the old method of greasing the pans with butter.

To prevent the odor of cabbage or onion throw red pepper pods into the pan they are cooking in.

Save liquor from pickled peaches or pears for use in mince meat.

Clean flatirons with salt, if rusty use kerosene.

Cracker crumbs cannot be compared to bread crumbs for breading, either in crispness or flavor.

In steaming puddings, potpies or dumplings never remove the cover from the steamer until done, for they will fall.

The frugal housewife has the bones and trimmings from her meats sent home from the market to be used for soup stock.

Wash chamois skin in tepid water. Rinse and when partly dry stretch the skin again and it will be like new.

To prevent the juice of pies from running out bind the edge of the pie when ready for the oven with a strip of cotton cloth 1 inch wide, wet in cold water.

Cut hot bread or cake with a hot knife.

A little cold boiled coffee or turpentine mixed with stove blacking will produce a fine gloss.

Always remove fruit or vegetables from the cans as soon as opened.

If hot grease is spilled on the floor pour turpentine on it and it will soon disappear.

Add a little dissolved borax to starch and it will give a fine polish.

In making mush to fry, use part milk with the water. It will be richer and brown more readily.

When the whites of eggs are used and the yolks not required at the same time, drop them into a cup, cover the surface with a little cold water, place in a cool place and they will keep several days without hardening.

"Butter the size of an egg" is a common expression. This equals about $\frac{1}{4}$ of a cupful, or 2 ounces or 1 heaping table-spoonful.

Boil green vegetables in salted water until done, and then put in cold water. You can keep green vegetables fresh this way for several days. Use them afterward in a like manner as canned vegetables.

To keep ants from the pantry sprinkle powdered borax upon the shelves.

To prevent cake from burning set a pan of water in the oven.

Spinach is valuable for its juices, which contain potash salts and when tender and well cooked is especially suited for those who need laxative food.

While boiling corn beef put in a half cup of vinegar.

A little lemon juice stewed with prunes adds flavor to them.

In choosing a husband you should not be guided by the silvery appearance, as in buying mackerel; nor in the golden tint, as if you wanted a salmon. Be sure to select him yourself, as tastes differ.

GARNISHES.

For oysters, sardines, fish, roast veal or salads, lemon slices make a desirable garnish. For cold meats, chops and cutlets, parsley or celery tops.

For decorating fowl nothing better than watercress can be used. Balls made of boiled rice with jelly on each are attractive on a plate of cold meat.

In garnishing cold corned beef sliced gherkins and large pickles sliced make an attractive garnish. For game, cold tongue, fried oysters or roast veal, currant jelly is used as garnish.

Never under any circumstances serve a heavy soup at a luncheon.

MINT SAUCE FOR LAMB.

One-half teacup vinegar boiled with 2 teaspoonfuls sugar and poured over 1 tablespoonful mint leaves (chopped) and let it stand until cold.

With roast beef serve horseradish.
With roast mutton mint sauce.
With boiled mutton, caper sauce.
With roast pork, apple sauce.
With roast turkey serve cranberries.
With roast duck, currant jelly.
With roast goose serve spiced currants.

DIET FOR RHEUMATICS.

FORBIDDEN.

All dark, heavy meats ; beef, pork, mutton, venison, goose, lobster, crabs, sugar, tomatoes, cucumbers, all salads that have a vinegar dressing. Stimulants of all kinds are poison to the rheumatic system.

ALLOWED.

Chicken, turkey, lamb, game, fish, sweetbreads, brains, poached or soft boiled eggs, oysters, clams, peas, green beans, carrots, turnips and well cooked greens. All mild fruits, cracked wheat, oatmeal, rice, health bread, toast. For drinks, lithia water and milk, either hot or cold ; cocoa.

FOR SPRAINS.

Beat up white of an egg and sprinkle over it $\frac{1}{2}$ teaspoonful powdered alum. Spread on coarse brown paper and bind on the affected part.

CHAFING DISH.

*“ As that historic barque, long known as Noah’s Ark,
Was filled with choice samples of fowl, flesh and fish ;
So we in modern ages, conning these printed pages,
Compass like miracles with the Chafing Dish.”*

BABOON.

Ingredients.—One can of tomatoes (thoroughly drained in colander), 1 tablespoonful of butter, 1 teaspoonful of onion juice, 1 teaspoonful of salt, 1 saltspoonful of white pepper, unbeaten raw eggs to equal the number of guests.

Directions.—Place in chafing dish the butter, salt, pepper and onion juice, and when well blended add the tomatoes. Cover and cook thoroughly (usually about 10 minutes). Then add from a bowl the eggs and stir gently until the eggs set. Serve quickly on crackers, toast or triscuits. Usually from 8 to 12 eggs are used to 1 can of tomatoes. Avoid cooking too long after the eggs are added, else the mixture may curdle. A “baboon” of this nature is recommended as being inexpensive, palatable and easily digested, and convenient, as the ingredients are usually to be found when needed.

Kate Gordon Hewett.

RAREBIT.

One pound cheese cut fine, 2 teaspoonfuls salt, 1 cup milk, butter size walnut, small-teaspoon of mustard, dash red pepper, 2 eggs well beaten. Melt cheese and butter, add salt, mustard and pepper. When all is melted add milk gradually and the eggs last. Pour over toasted bread and add a dash of paprika.

Mrs. H. V. Wood.

LOBSTER A LA NEUBERG.

Meat of 1 boiled lobster cut into dice, good sized piece of butter, 1 pint of cream, yolks of 2 eggs, wine glass of sherry. Put the lobster in the chafing dish with the butter and stir until the butter is melted and lobster heated through. Mix the sherry with the cream and yolks of eggs; pour over lobster and cook until thick like cream.

Mrs. A. M. Collins.

DREAM CAKES.

Dip thin slices of buttered bread in well beaten egg. Then slice thin some good American cheese (preferably Herkimer County), sprinkle with red pepper and make sandwiches. Fry the sandwiches brown in butter in chafing dish, turning carefully with fork so the sandwiches will not fall apart. Serve immediately.

Mrs. C. A. Burton.

SHREDDED HAM WITH CURRANT JELLY SAUCE.

One-half cup butter, 1-3 cup currant jelly, few grains cayenne, $\frac{1}{4}$ cup sherry wine, 1 cup cold cooked ham cut in small strips. Put butter and currant jelly in the chafing dish. As soon as melted, add cayenne, wine and ham. Simmer 5 minutes.

Mrs. Cary.

CLAMS WITH GREEN PEPPERS.

Put 1 tablespoonful butter, 2 tablespoonfuls chopped onion, 4 tablespoonfuls finely chopped peppers in chafing dish and cook without browning. Add $\frac{1}{2}$ cupful strained clam juice, $\frac{1}{2}$ teaspoonful salt, a dash of paprika and 1 dozen finely chopped clams. Simmer for 5 minutes and pour over hot buttered toast.

FISH A LA PROVENCALE.

One-quarter cup butter, 2 tablespoonfuls flour, 2 cups milk, yolks of 4 hard boiled eggs, 1 teaspoonful Anchovy essence, 2 cups cold boiled flaked fish. Make a sauce of butter, flour and milk. Mash yolks of eggs and mix with Anchovy essence; add to sauce, then add fish. Serve soon as heated. *Mrs. Cary.*

FINNAN HADDIE.

Take a finnan haddock, boil and pick up. Place in chafing dish with about a tablespoonful butter; let heat through, then add 1 cup cream, yolk of a raw egg, tablespoonful grated cheese and about 1 cup cream sauce and cook cream with salt and pepper and dash cayenne, if liked; just before covering add the grated yolk of 2 hard boiled eggs. Serve on small pieces of toast. *Mrs. George E. Watson.*

CREAMED FINNAN HADDIE.

Take a finnan haddie weighing about 2 pounds. Put it flesh side down in a dripping pan and pour boiling water over it, let stand until cold. Then pick up the haddie (the white part only) and braise in a chafing dish with 2-tablespoons of butter. Have ready 3 hard boiled eggs cut up in small pieces. Make a sauce of 1 pint milk, 1 tablespoonful butter and 2 tablespoonfuls of corn starch, wet in a little of the milk. Season with saltspoon salt, 3 or 4 dashes of paprika. Add sauce to the haddie, and when boiling add eggs. You can also add $\frac{1}{2}$ wine glass sherry when ready to serve; or grated cheese is very nice sprinkled over it. Serve on toast.

SHRIMP WIGGLE.

One can of shrimps with the black lines removed and broken in half, 1 can of peas. Make a cream sauce after any good

recipe. Cook the shrimps in butter in the chafing dish for 10 minutes; add the peas and sauce. Let it boil up once. Serve on toast. Add a wine glass of sherry at the last, if desired.

Mrs. Wilbur Plum.

FOR CHAFING DISH.

For 1 can shrimps take $\frac{1}{2}$ onion grated, $\frac{1}{2}$ cup boiled rice, $\frac{1}{2}$ cup cream, 1 tablespoon tomato catsup, 1 tablespoon butter.

Julia L. Schoenthaler.

PANNED OYSTERS.

Put 2 tablespoons butter into chafing dish and melt. When it is bubbling hot lay in 2 dozen oysters that have been drained. Cook until the edges of the oysters are ruffled, add 1 teaspoonful salt, a dash of red pepper, squeeze in the juice of a lemon, and serve at once on hot buttered toast.

C. T. Herrick.

CURRIED OYSTERS.

Put the liquor drained from 1 quart of oysters into a saucepan, add $\frac{1}{2}$ cup of butter, 2 tablespoonfuls flour, 1 small tablespoon curry powder, well mixed. When boiled add oysters, season with salt and a dash of paprika. Let come to a boil and serve on salted wafers or toast.

OYSTERS ALGONQUIN.

Take 3 stalks celery, clean and chop fine. Put 3 tablespoons butter in chafing dish, add celery and cook well. Add 1 cup of cream, season with salt and pepper. When it comes to a boil add 1 dozen large oysters and cook until the edges of the oysters curl. Add 1 cordial glass of sherry, if liked. Serve on squares of toast.

LOBSTER WITH OLIVE SAUCE.

One cupful of stock made from Armour's Extract of Beef, 1 tablespoonful of butter, 2 cups of cooked lobster meat, 3 drops of onion extract, 1 tablespoonful of flour, 1 dozen stuffed olives, $\frac{1}{8}$ teaspoonful of sherry, 1 teaspoonful of Worcestershire sauce. Brown butter, add flour, stir until smooth, let brown. Add stock and olives cut in pieces; stir until thick. When it begins to thicken add lobster cut in pieces with silver knife. Cook until heated through, add seasoning and serve.

EGGS A LA CURRACCAS.

One-fourth pound dried beef chopped fine, 1 tablespoonful minced onion, 1 cup stewed tomatoes, 2 tablespoonfuls grated cheese, 2 tablespoonfuls butter, 4 raw and 2 hard boiled eggs, $\frac{1}{4}$ teaspoon of salt, dash of cayenne. Put onion first in the melted butter, then tomatoes, beef, eggs, cheese and seasoning, each in quick succession. Stir like scrambled eggs. Serve on very flaky crackers or toast squares. Garnish with the hard boiled eggs, sliced. A dish for the gods.

Henrietta G. Daniels, Downers Grove.

CHICKEN FILLING FOR PATTIES.

One pint of cream or milk, 1 tablespoon of flour, 1 pint cooked chicken cut in small pieces, 4 tablespoons chopped mushrooms, season. Put $\frac{1}{2}$ pint of cream to boil, mix other $\frac{1}{2}$ pint of milk with flour, stir in boiling cream. When boiled up once add chicken.

Mrs. William H. G. Logan.

VEAL WITH ASPARAGUS TIPS.

Two cups very tender veal, roast or stew; 1 cup of cooked asparagus tips; 1 tablespoon of butter, yolks of two hard boiled eggs, 1 half pint of milk, salt, white pepper. Rub the yolks and butter to a paste and heat it with the milk in chafing dish, stirring until thoroughly blended. Put in veal and asparagus with salt and pepper. Cook 5 minutes.

Mrs. W. H. G. Logan.

CELIERED OYSTERS.

One pint oysters, 1-3 cup melted butter, $\frac{1}{2}$ cup fine cracker crumbs, $1\frac{1}{2}$ cups of thin white sauce, 2 stalks celery chopped fine, salt and pepper, 4 slices of toast. Wash the oysters, drain and dry between towels. Season with salt and pepper, dip in melted butter, then in fine cracker crumbs. Cook in a hot buttered chafing dish. Arrange on toast, pour white sauce and sprinkle with celery.

White Sauce—Melt 2 tablespoonfuls butter, add two tablespoonfuls flour, $\frac{1}{4}$ teaspoonful each of salt and pepper, then gradually one cup of scalded milk.

Mrs. H. V. Wood.

A NICE LUNCHEON DISH.

(Fine for the Chafing Dish.)

One tablespoon butter, 1 cup rich milk, 1 cup fine bread crumbs, 2 cups grated cheese (use Herkimer cream), salt-spoon dry mustard. Let butter melt, add milk, crumbs, cheese and salt and cayenne to taste, then the mustard. When all is blended well, add 2 eggs well beaten. Simmer $\frac{1}{2}$ moment, then serve.

Henrietta G. Daniels, Downers Grove, Ill.

ANOTHER.

To serve poached eggs from the chafing dish, have water boiling in bottom pan of your chafing dish. Take the individual little pans (with handles and the holder) from a "patent egg poacher," set in chafing dish, butter each dish, break in eggs, salt each and cover. Steam 2 minutes or as well done as liked. Original.

H. G. Daniels.

CREAMED SWEETBREADS AND CHICKEN.

Parboil a sweetbread and cut in $\frac{1}{2}$ inch cubes. Reheat with equal parts of cold cooked chicken and 2 cups white sauce.

Mrs. George Cary.

EGGS WITH CHEESE.

Two hard boiled eggs, $\frac{1}{2}$ cup of grated cheese, 1 tablespoon of butter, $\frac{1}{2}$ cup of milk, 1 teaspoonful of flour, a little salt and pepper. Make a white sauce of butter, flour, milk, salt and pepper; then add to the sauce the grated cheese and eggs chopped fine. Serve on toast. Strong Herkimer, County or Edam cheese is best.

Harriet M. Macomber.

BEVERAGES.

*"And we'll tak a cup o' kindness yet,
For auld lang syne."*

EGG NOGG.

Beat the yolks of 5 eggs until very light and add 6 even tablespoonfuls sugar and beat thoroughly with the yolks. Add 5 tablespoonfuls brandy and 1 pint of cream that has just been whipped, and, last of all, the beaten whites of 5 eggs. Stir lightly, just enough to mix well.

Ida S. Downs.

CURRENT CORDIAL.

Pour 1 quart best whiskey upon 1 pound bruised currants and 1 ounce white ginger root, bruised; let it stand 24 hours, then strain through a flannel bag; add $1\frac{1}{2}$ pounds loaf sugar, and bottle when the sugar is dissolved. Excellent for a chill.

Mrs. G. A. Soden.

RASPBERRY VINEGAR.

Four quarts red raspberries, enough vinegar to cover, let stand 24 hours, scald and strain. Add a pint of sugar to a pint of juice; boil 20 minutes and bottle; is then ready for use and will keep years. To 1 glass of water add a large spoonful.

Lillie I. Lewis.

RASPBERRY SHRUB.

Soak 3 quarts of very ripe berries in 1 quart of pure cider vinegar for 24 hours; strain and to the liquid add 3 quarts fresh berries; let stand 12 hours, strain again, add 1 pound sugar to each pint of the liquid, boil 20 minutes. Bottle, and when using, put 1 tablespoonful into a glass of water.

CIDER PUNCH.

One cup sugar, $\frac{1}{2}$ of water and 1 of sherry wine; slice in 2 lemons; stir until dissolved and add 1 quart of cider.

HOP BEER.

One handful of hops, $2\frac{1}{2}$ gallons water, boil an hour, strain, add 1 pint of molasses. When milk warm add a cake of yeast. Let stand over night. Skim and pour it off from the yeast carefully. Add 1 tablespoonful of wintergreen. Bottle.

L. J. Lewis.

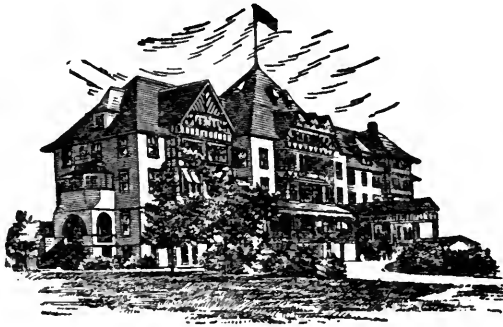
GINGER BEER.

Slice a lemon, bruise $\frac{1}{2}$ ounce ginger root, $1\frac{1}{2}$ pounds white sugar, 1 ounce tartaric acid, $2\frac{1}{2}$ gallons of water boiled and poured over the ingredients; when cool add a cake of yeast and let stand in a warm place for 12 hours; bottle and tie down the corks. Ready for use in 2 days.

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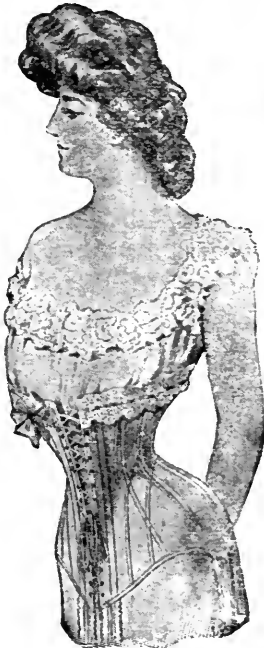
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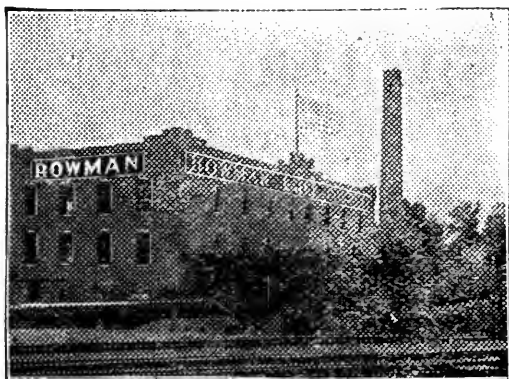
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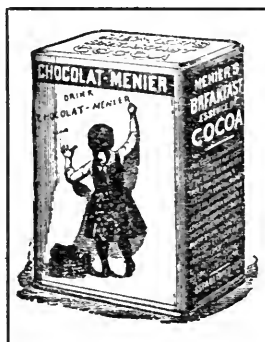
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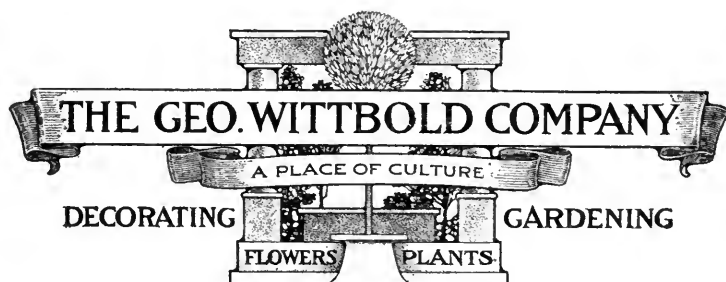
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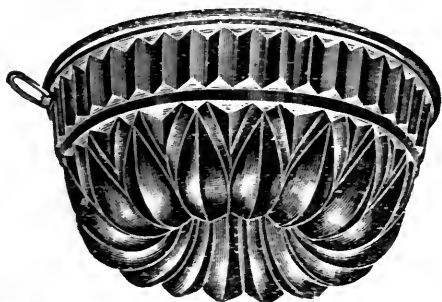
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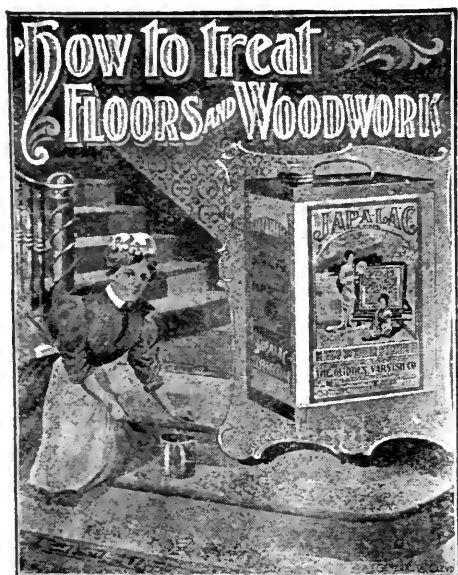
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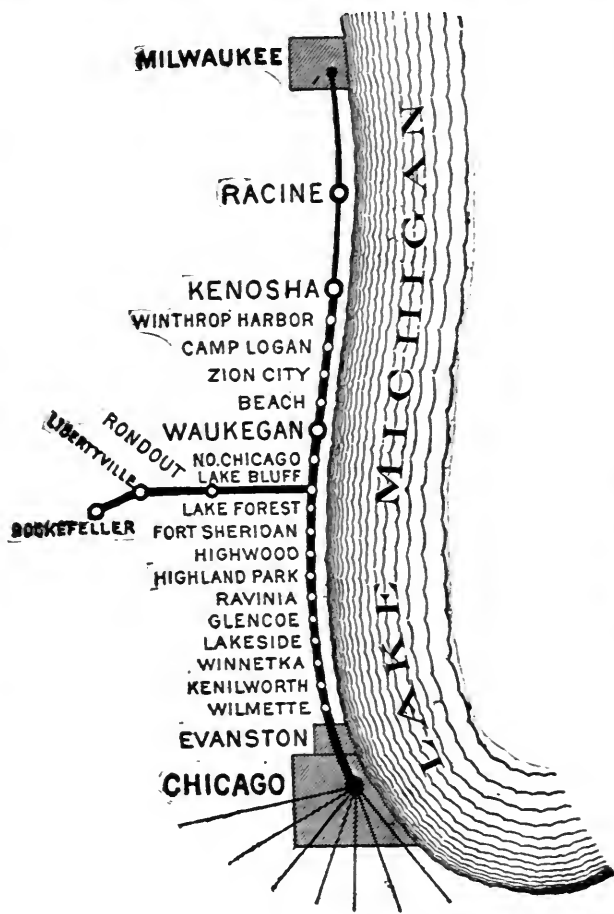
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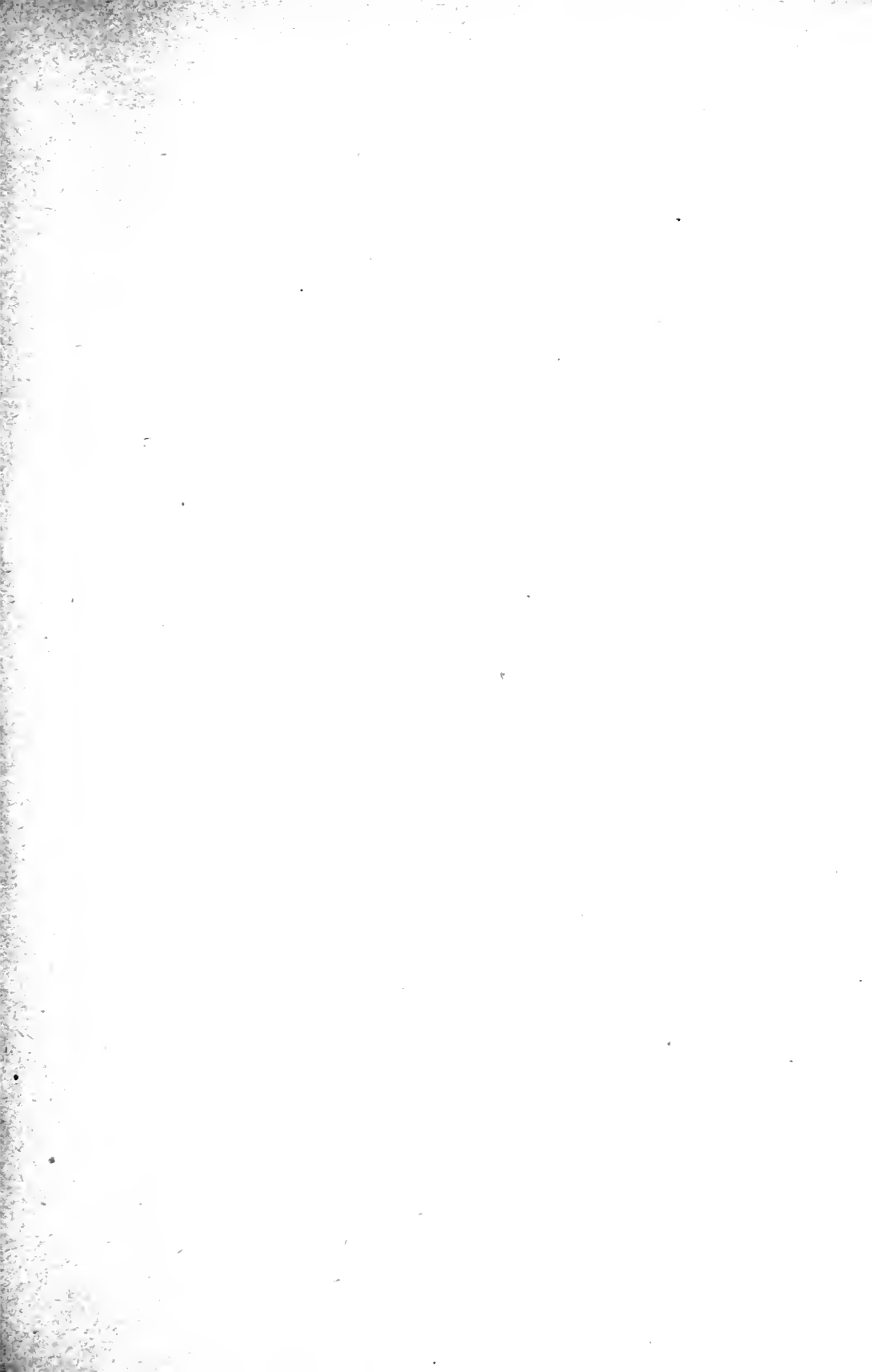
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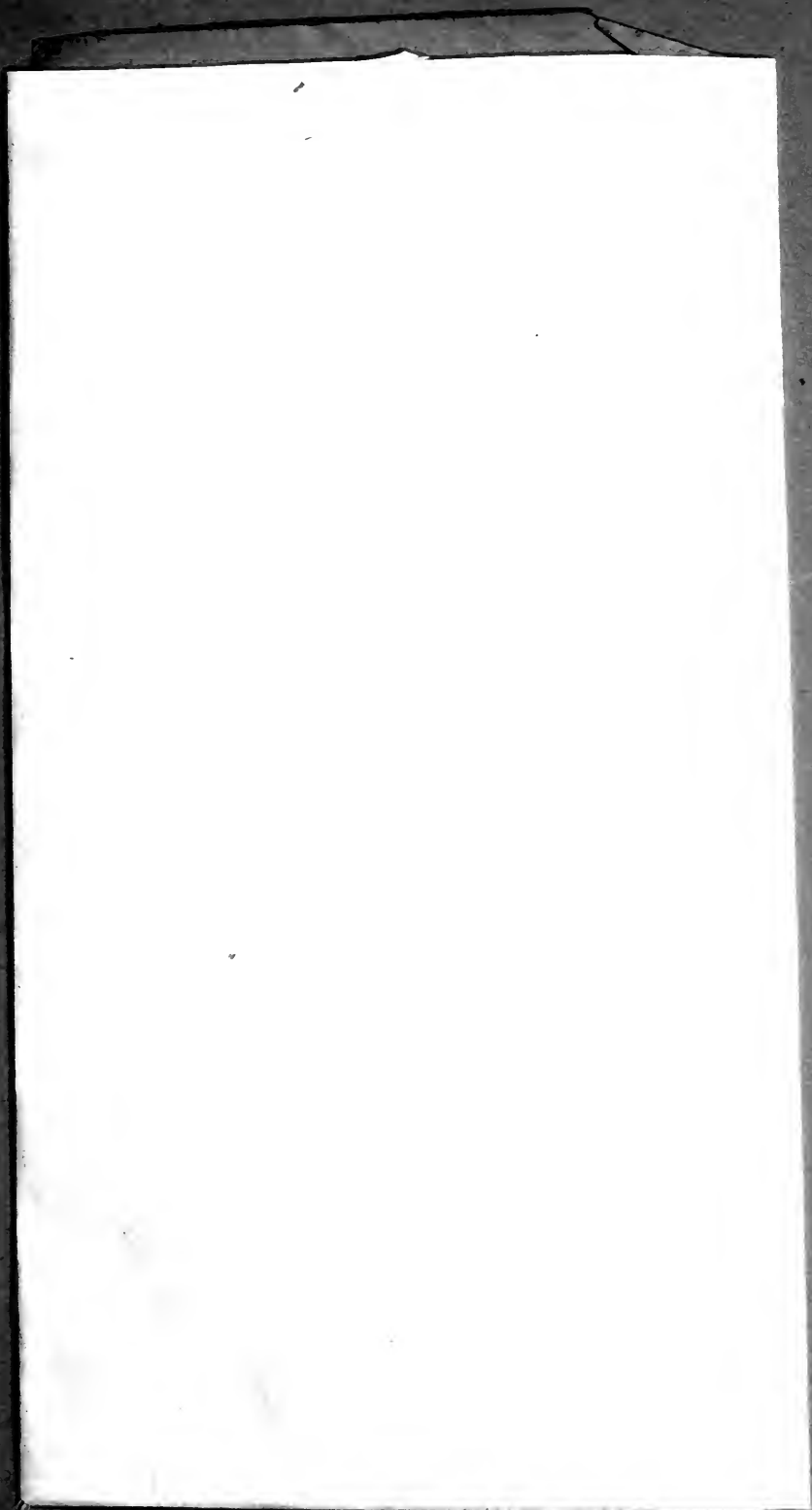
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